



## JULY - SEPTEMBER DINNER MENU

When dining on a package or promotion supplements apply on dishes indicated by 

### Appetisers

#### MARINATED OLIVES

(298KCAL SERVES 2) V GF

£4 

#### A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES  
(838KCAL SERVES 4) V

£4 

#### A SELECTION OF WARM BREADS

WITH BUTTER (647KCAL SERVES 4) V

£3 

### Starters

#### TOMATO AND CELERY SOUP

HERB OIL, WARM BREAD  
(272KCAL) VG RGF

£8

#### NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER  
(236KCAL) RGF

£10

#### ROASTED BEEF RUMP

POTATO PAVE, CAULIFLOWER PUREE, MINI YORKSHIRE PUDDING,  
ROASTED CAULIFLOWER, BEEF JUS  
(502KCAL) RGF

£11

#### GIN AND ORANGE CURED SALMON

MARINATED RADISH AND FRISÉE SALAD,  
CREAM CHEESE AND DILL MOUSE, SOURDOUGH CROUTONS  
(493KCAL) RGF

£10

#### PEA AND MINT RISOTTO

BUTTERED ASPARAGUS, PEA PUREE, TOASTED SUNFLOWER SEEDS,  
GLAZED GOAT CHEESE  
(333KCAL) V RVG GF

£9


# Steaks and Grills

Here at Napoleons we offer a steak experience that pairs fine dining with classic favourites, as we believe exquisite steaks should be enjoyed by all.

All our steaks are aged for a minimum of 21 days, chargrilled and enhanced with our signature seasoning to ensure that every steak is bursting with flavour, tenderness and succulence.

**8OZ SIRLOIN STEAK** £21  
SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR  
RECOMMENDED MEDIUM RARE  
(953KCAL)

**10OZ RUMP STEAK** £21  
TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR  
RECOMMENDED MEDIUM RARE  
(922KCAL)

**10OZ RIBEYE STEAK** £27   
GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR  
RECOMMENDED MEDIUM  
(987KCAL)

**8OZ FILLET STEAK** £29   
REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR  
RECOMMENDED MEDIUM RARE  
(844KCAL)

**14OZ COTE DE BOEUF** £31   
STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED,  
COOKED ON THE BONE, DEEP RICH FLAVOUR  
RECOMMENDED MEDIUM  
(1,006KCAL)

**10OZ CHICKEN BREAST** £19  
FRENCH TRIMMED, BUTTER BASTED  
(763KCAL)

**SALMON ESCALOPE** £21  
PRIME CUT, CHARRED LEMON  
(947KCAL)

ALL STEAKS & GRILLS SERVED WITH TRIPLE COOKED CHIPS,  
GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS RGF

UPGRADE TO PARMESAN AND TRUFFLE FRIES (+162KCAL) FOR £1

## Sauces

PEPPERCORN  
(205KCAL) GF

£4 

BONE MARROW GRAVY  
(317KCAL) GF

£4 

DIANE  
(322KCAL) GF

£4 

BEARNAISE  
(296KCAL) GF

£4 

CREAM AND PRAWN  
(389KCAL) GF

£4 

# Mains

## PAN FRIED DUCK BREAST

£20

VERMICELLI EGG NOODLES, SAUTÉ POK CHOI AND PEPPERS,  
THAI SCENTED BROTH, VEGETABLE SPRING ROLL  
(650KCAL)

## RED PESTO CHICKEN BALLOTINE

£19

PARMENTIER POTATO, TENDER STEAM BROCCOLI,  
WATERCRESS AND SPINACH PUREE, PANCETTA CRISP,  
CHICKEN VELOUTÉ  
(763KCAL) GF

## ROASTED LAMB RUMP

£23



HOMEMADE GNOCCHI, CARAMELISED ONION PUREE,  
SAUTÉ WILD MUSHROOM, BRAISED KOHLRABI, PAN JUICES  
(889KCAL)

## SWORDFISH SUPREME

£21

PINTO BEAN CHILLI, SAUTÉED KING PRAWNS,  
CHILLI BUTTER EMULSION, CRISPY TORTILLA,  
GUACAMOLE, SALSA SAUCE  
(746KCAL)

## PLANT BASED CHIPOTLE TACOS

£18

RED PEPPER GAZPACHO, SPICED TOMATO COULIS,  
CRISP BABY GEM AND ROASTED CORN SALAD  
(478KCAL) VG

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

# Sides

TRIPLE COOKED CHIPS  
(307KCAL)

£4



PARMESAN AND TRUFFLE FRIES  
(468KCAL) RGF

£5



ONION RINGS  
(211KCAL)

£4



TOSSED SALAD  
(96KCAL) V RVG GF

£4



# Burgers

## WAGYU BEEF BURGER

£19

SEEDED MAPLE BUN, SMOKED SWEET CURED BACON, SWISS CHEESE, LETTUCE, TOMATO, DILL PICKLE (1,572KCAL)

SERVED WITH SWEET POTATO FRIES, ONION RINGS, RELISH

## THIS™ ISN'T BEEF BURGER

£17

PLANT BASED BURGER, SEEDED MAPLE BUN, CHEDDAR CHEESE, TOMATO SALSA, GUACAMOLE, LETTUCE, TOMATO, DILL PICKLE (1,039KCAL) VG

SERVED WITH SKIN ON FRIES, COLESLAW

# Desserts

## ORANGE CREME BRULEE

£8

MACERATED BERRIES, GINGERBREAD BITES (723KCAL) V RGF

## DARK CHOCOLATE MOUSSE

£8

CHERRY JELLY, MIXED NUT SOIL, PISTACHIO BISCUIT (922KCAL)

## A SELECTION OF ICE CREAMS

£8

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (607KCAL) V RGF

## A SELECTION OF CHEESE

£11



ONION CHUTNEY, CRACKERS, CELERY, GRAPES (641KCAL) RGF

ADD A GLASS OF PORT FOR £2

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST

D I N E  
in S T Y L E



3 COURSES



DRINK\*



£5 BET\*

SUN - THU

£32

FRI & SAT

£39

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V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

\* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY