



OCTOBER - NOVEMBER 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
(844KCAL SERVES 4) V

£4 

A SELECTION OF WARM BREADS

WITH BUTTER (656KCAL SERVES 4) V

£3 

Starters

ROASTED ROOT VEGETABLE SOUP

WARM BAKED BREAD
(366KCAL) RGF VG

£8

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(510KCAL) RGF

£10

BAKED MAC AND CHEESE

SLOW COOKED BEEF SHIN RAGU,
SOURDOUGH AND BONE MARROW CRUMB
(889KCAL)

£10

SCORCHED MACKEREL

BEETROOT RELISH, PICKLED CUCUMBER, RADISH,
CUCUMBER CAVIAR, CARAMELISED APPLE PUREE
(410KCAL) GF

£10

KOREAN STYLE BUTTER MILK FRIED CHICKEN

KIMCHI SLAW, TOASTED SESAME AND MISO DRESSING
(735KCAL)

£10

PLANT BASED KOFTA SKEWERS

HOMEMADE FLAT BREAD, TABBOULEH SALAD,
PICKLED RED CABBAGE, TZATZIKI SAUCE, POMEGRANATE
(781KCAL) VG

£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.

80Z SIRLOIN STEAK

£21

SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE
(953KCAL)

100Z RUMP STEAK

£21

TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR

RECOMMENDED MEDIUM RARE
(922KCAL)

100Z RIBEYE STEAK

£27 

GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR

RECOMMENDED MEDIUM
(901KCAL)

80Z FILLET STEAK

£31 

REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE
(843KCAL)

140Z COTE DE BOEUF

£31 

STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED,
COOKED ON THE BONE, DEEP RICH FLAVOUR

RECOMMENDED MEDIUM
(1,005KCAL)

100Z CHICKEN BREAST

£19

FRENCH TRIMMED, BUTTER BASTED
(762KCAL)

SALMON ESCALOPE

£21

PRIME CUT, CHARRED LEMON
(946KCAL)

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
(124KCAL) GF

£4 

BONE MARROW GRAVY
(313KCAL) GF

£4 

DIANE
(117KCAL) GF

£4 

BEARNAISE
(296KCAL) GF

£4 

CREAM AND PRAWN
(357KCAL) GF

£4 

Mains

SLOW BRAISED LAMB SHANK AUTUMN "NAVARIN"

£23



PARSNIP AND POTATO PUREE, CARROTS, BABY ONIONS,
TURNIPS, PEAS, MINI HERB DUMPLINGS, BRAISING JUICES
(909KCAL) RGF

TIKKA MARINATED DUCK BREAST

£21

DUCK LEG ALOO TIKKI, SPICED CREAMED CABBAGE,
BUTTER MASALA SAUCE, MANGO SYRUP
(767KCAL) GF

BUTTER ROASTED CHICKEN SUPREME

£19

CHICKEN CROQUETTE, CRISPY POTATO PAVE,
CARMELISED CAULIFLOWER PUREE, BEARNAISE SAUCE
(784KCAL) RGF

COCONUT AND LIME POACHED COD

£21

STICKY CORIANDER RICE, PAK CHOI, ROASTED CORN,
SESAME PRAWN TOAST
(671KCAL) RGF

WILD MUSHROOM, KALE AND SWEET POTATO WELLINGTON

£18

FONDANT CARROTS, CELERIAC PUREE, RED WINE AND THYME JUS
(814KCAL) VG

ROASTED VEGETABLE, LENTIL AND GOATS CHEESE MOUSSAKA

£18

LEMON AND OREGANO ROASTED POTATOES, GREEN SALAD
(726KCAL) V

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

Sides

TRIPLE COOKED CHIPS
(307KCAL)

£4

TOSSED SALAD
(74KCAL) V RVG GF

£4

ONION RINGS
(214KCAL)

£4

PARMESAN AND TRUFFLE FRIES
(526KCAL) RGF

£5

MASHED POTATOES
(263KCAL) V GF

£4

POTATO DAUPHINOISE
(505KCAL) RGF

£5

Burgers

WAGYU BEEF BURGER

£19

SEEDED MAPLE BUN, SMOKED SWEET CURED BACON, SWISS CHEESE, LETTUCE, TOMATO, DILL PICKLE (1,571KCAL)

SERVED WITH SWEET POTATO FRIES, ONION RINGS, RELISH

MOVING MOUNTAINS SUPERFOODS VEGETABLE BURGER

£17

BRIOCHE BUN, JACK CHEESE, ROASTED PEPPERS, SPICED TOMATO CHUTNEY, GUACAMOLE, ROCKET, TOMATO, DILL PICKLE (1,288KCAL) RVG

SERVED WITH SKIN ON FRIES AND ONION RINGS

Desserts

BLACK FOREST CHOCOLATE DELICE

£8

CHERRY COMPOTE, TOASTED NUT CRUMBLE (763KCAL) v

STICKY TOFFEE "BISCOFF" PUDDING

£8

VANILLA POD ICE CREAM, TOFFEE SAUCE (790KCAL) v

MANGO AND PASSION FRUIT TART

£8

CARAMELISED BANANA PUREE, COCONUT ICE CREAM, LIME MERINGUE (636KCAL) v

A SELECTION OF ICE CREAMS

£8

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (467KCAL) v RGF

A SELECTION OF CHEESE

£11 

ONION CHUTNEY, CRACKERS, CELERY, GRAPES (907KCAL) 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*

MON - THU

£28

FRI & SAT

£35

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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