



## 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

£5



### 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

#### PLANT BASED KOFTA SKEWER

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.

## 8OZ SIRLOIN STEAK

£23

SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE  
(953KCAL)

## 10OZ RUMP STEAK

£23

TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR

RECOMMENDED MEDIUM RARE  
(922KCAL)

## 8OZ FILLET STEAK

£35



REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE  
(843KCAL)

## SALMON ESCALOPE

£23

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"**

£25



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

## **TIKKA MARINATED DUCK BREAST**

£23

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

## **BUTTER ROASTED CHICKEN SUPREME**

£21

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

## **COCONUT AND LIME POACHED COD**

£23

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

## **WILD MUSHROOM, KALE AND SWEET POTATO WELLINGTON**

£20

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

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

# Burgers

## MOVING MOUNTAINS SUPERFOODS VEGETABLE BURGER

£19

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

SERVED WITH SKIN ON FRIES AND ONION RINGS

# Desserts

## BLACK FOREST CHOCOLATE DELICE

£9

CHERRY COMPOTE, TOASTED NUT CRUMBLE  
(763KCAL) v

## STICKY TOFFEE "BISCOFF" PUDDING

£9

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

## A SELECTION OF ICE CREAMS

£9

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

## A SELECTION OF CHEESE

£12 

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\*

SUN - THU **£35**

FRI & SAT **£42**

2 COURSE DEAL  
SUN - THU

**£25**

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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