



OCTOBER - NOVEMBER DINNER MENU

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

Appetisers

MARINATED OLIVES

(303KCAL SERVES 2) V GF

£4 

A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES
(547KCAL SERVES 4) V

£5 

A SELECTION OF WARM BREADS

WITH BUTTER (421KCAL SERVES 4) V

£4 

Starters

LIGHTLY SPICED SWEET POTATO AND RED PEPPER SOUP

CORIANDER OIL, CRUSTY BREAD
(361KCAL) VG RGF

£8

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(236KCAL) RGF

£10

ROASTED PORK BELLY

MUSTARD SEED CRUSHED POTATOES, BUTTERED CARROTS,
PARSNIP PUREE, CIDER CREAM SAUCE
(760KCAL) GF

£10

PAN SEARED MACKEREL

SMOKED HADDOCK CROQUETTE, FENNEL AND RADISH SALAD,
FISH SKIN CRACKER
(369KCAL)

£10

WARM ORZO PASTA SALAD

SOFTLY POACHED EGG, GRILLED HALLOUMI CHEESE,
TRUFFLE OIL DRESSING
(487KCAL) V RVG

£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)

10OZ RIBEYE STEAK

£31



GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR

RECOMMENDED MEDIUM
(901KCAL)

8OZ FILLET STEAK

£35



REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE
(844KCAL)

14OZ COTE DE BOEUF

£35



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

RECOMMENDED MEDIUM
(1,006KCAL)

10OZ CHICKEN BREAST

£21

FRENCH TRIMMED, BUTTER BASTED
(763KCAL)

SALMON ESCALOPE

£23

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

BUTTER BASTED CHICKEN SUPREME

£21

CRISPY POLENTA, SAUTEED BRUSSEL SPROUTS WITH PANCETTA,
SEARED CHERRY TOMATOES, ROMESCO SAUCE GF
(904KCAL)

ROASTED BEEF FILLET

£26 

CELERIAC FONDANT, POTATO AND CEP PUREE,
CHARRED TENDER STEM BROCCOLI,
WILD MUSHROOM AND PORT JUS
(464KCAL) GF

MOROCCAN SPICED LAMB SHANK

£23

APRICOT AND ALMOND COUS-COUS,
CHARRED BABY FENNEL, FRAGRANT TAGINE SAUCE,
POMEGRANATE SEEDS AND CRISPY ONIONS
(565KCAL)

PAN FRIED SALMON SUPREME

£23

ROASTED BUTTERNUT SQUASH, FRAGRANT KING PRAWN,
MUSSEL AND CALAMARI CHOWDER
(921KCAL) GF

STUFFED BABY PEPPERS WITH WILD RICE AND SPINACH

£20

BUTTERED ASPARAGUS, TOMATO AND CHILLI SAUCE, ROCKET
(406KCAL) GF 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

£21

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

SERVED WITH SWEET POTATO FRIES, ONION RINGS, RELISH

MOVING MOUNTAINS SUPERFOODS VEGETABLE BURGER

£19

BRIOCHE BUN, JACK CHEESE, ROASTED PEPPERS,
SPICED TOMATO CHUTNEY, GUACAMOLE, ROCKET, TOMATO, DILL PICKLE
(1,039KCAL) VG

SERVED WITH SKIN ON FRIES & ONION RINGS

Desserts

STICKY TOFFEE PUDDING

£9

BUTTERSCOTCH SAUCE, HONEYCOMB ICE CREAM,
CARAMELISED BANANA PUREE, HONEY TUILLE
(939KCAL) V

CHOCOLATE AND HAZELNUT CHEESECAKE

£9

PISTACHIO CRUMB, CHERRY GEL, SOUR CHERRY COMPOTE
(796KCAL)

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
(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

£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