



JANUARY - MARCH 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 

A SELECTION OF WARM BREADS

WITH BUTTER (656KCAL SERVES 4) V

£4 

Starters

LIGHTLY SPICED PARSNIP SOUP

CRISPY CHICKPEAS, CRUSTY BREAD
(464KCAL) RGF VG

£8

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(510KCAL) RGF

£10

CHARRED HALLOUMI AND WATERMELON

MARINATED TOMATOES, CANDIED SUNFLOWER SEEDS,
SWEET CHILLI AND MINT DRESSED ROCKET
(497KCAL) V GF

£10

ENGLISH BREAKFAST TERRINE

BACON, SAUSAGE, AND BLACK PUDDING TERRINE, TOASTED MUFFIN,
HOMEMADE BAKED BEANS, SOFTLY POACHED EGG, BROWN SAUCE
(688KCAL)

£10

SMOKED HADDOCK "KEDGEREE" ARANCINI BALLS

CURRIED SWEETCORN PUREE, CHARRED CORN, MANGO SYRUP,
CORIANDER OIL
(579KCAL)

£10

BUTTERNUT SQUASH, APPLE, WALNUT AND SAGE BRUSCHETTA

RED PEPPER HOUMOUS, FIG AND BALSAMIC DRESSING
(646KCAL) 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

£23

SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE
(953KCAL)

100Z RUMP STEAK

£23

TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR

RECOMMENDED MEDIUM RARE
(922KCAL)

100Z RIBEYE STEAK

£31 

GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR

RECOMMENDED MEDIUM
(901KCAL)

80Z FILLET STEAK

£35 

REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE
(843KCAL)

140Z COTE DE BOEUF

£35 

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

RECOMMENDED MEDIUM
(1,005KCAL)

100Z CHICKEN BREAST

£21

FRENCH TRIMMED, BUTTER BASTED
(762KCAL)

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 BEEF BRISKET

£22

CREAMED POTATOES, GLAZED WINTER ROOTS, SMOKED CAULIFLOWER PUREE,
MINI YORKSHIRE PUDDINGS, BRAISING JUICES
(844KCAL) RGF

ROASTED RUMP OF LAMB

£26



ROASTED COURGETTES, MINTED PEA PUREE, CRISPY FRIED GNOCCHI,
GOATS CHEESE CREAM, RED WINE JUS
(792KCAL)

HERB ROASTED CHICKEN BREAST

£21

CREAMY LEEK MASH, HONEY ROASTED LEEKS, WILD MUSHROOM,
TARRAGON AND DIJON SAUCE
(727KCAL) GF

SEARED SALMON FILLET

£23

THAI SCENTED MUSSEL AND COCONUT BROTH, JASMINE RICE,
SALT AND CHILLI TEMPURA TENDER STEM BROCCOLI
(744KCAL) RGF

CHESTNUT MUSHROOM "BOURGUIGNONNE" PIE

£20

DAUPHINOISE POTATOES, BRAISED RED CABBAGE
(992KCAL) VG

BAKED STUFFED PEPPERS

£20

MEDITERRANEAN VEGETABLES AND ORZO PASTA,
ITALIAN CHEESE AND GREEN HERB CRUMB, ARRABBIATA SAUCE
(636KCAL) 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

£21

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

£19

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

WARM CHOCOLATE BROWNIE

£9

CARAMELISED BISCUIT ICE CREAM, SALTED CARAMEL SAUCE
(804KCAL) v

STICKY HONEY CAKE

£9

RASPBERRY SORBET, LEMON CURD, CRUSHED MERINGUE
(630KCAL) v

BANANA MILK PANNACOTTA

£9

BAKED COCONUT AND MAPLE GRANOLA, PINEAPPLE,
LIME AND GINGER SALSA
(636KCAL) RGF

A SELECTION OF ICE CREAMS

£9

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES
(611KCAL) 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

DINE

in STYLE

MON - THU **£30**

FRI & SAT **£38**

3 COURSES DRINK* £5 BET*

2 COURSE DEAL

MON - THU

£22

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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