



90'S 00'S DJ NIGHT MENU FRIDAY 20TH MARCH

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



3 COURSES



DRINK*



£5 BET*

£38

Appetisers

MARINATED OLIVES

(SERVES 2) V GF

£4

A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOS & SUN BLUSH TOMATOES
(SERVES 4) V

£5

A SELECTION OF WARM BREADS

WITH BUTTER (SERVES 4) V

£4

Starters

LIGHTLY SPICED PARSNIP SOUP

CRISPY CHICKPEAS, CRUSTY BREAD RGF VG

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER RGF

CHARRED HALLOUMI AND WATERMELON

MARINATED TOMATOES, CANDIED SUNFLOWER SEEDS,
SWEET CHILLI AND MINT DRESSED ROCKET V GF

ENGLISH BREAKFAST TERRINE

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

SMOKED HADDOCK "KEDGEREE" ARANCINI BALLS

CURRIED SWEETCORN PUREE, CHARRED CORN, MANGO SYRUP,
CORIANDER OIL

BUTTERNUT SQUASH, APPLE, WALNUT AND SAGE BRUSCHETTA

RED PEPPER HOUMOS, FIG AND BALSAMIC DRESSING VG

Steaks and Grills

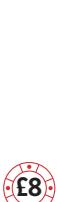
Here at Napoleons we offer a steak experience that pairs fine dining with classic favourites, as we believe exquisite steaks should be enjoyed by all.

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

SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE



10OZ RUMP STEAK

TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR

RECOMMENDED MEDIUM RARE



10OZ RIBEYE STEAK

GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR

RECOMMENDED MEDIUM



8OZ FILLET STEAK

REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE



14OZ COTE DE BOEUF

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

RECOMMENDED MEDIUM

10OZ CHICKEN BREAST

FRENCH TRIMMED, BUTTER BASTED

SALMON ESCALOPE

PRIME CUT, CHARRED LEMON

ALL STEAKS & GRILLS SERVED WITH TRIPLE COOKED CHIPS,
GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS RGF
UPGRADE TO PARMESAN AND TRUFFLE FRIES FOR £1

Sauces

PEPPERCORN
GF



BONE MARROW GRAVY
GF



DIANE
GF



BEARNAISE
GF



CREAM AND PRAWN
GF



Mains

SLOW BRAISED BEEF BRISKET

CREAMED POTATOES, GLAZED WINTER ROOTS, SMOKED CAULIFLOWER PUREE,
MINI YORKSHIRE PUDDINGS, BRAISING JUICES RGF

£3

ROASTED RUMP OF LAMB

ROASTED COURGETTES, MINTED PEA PUREE, CRISPY FRIED GNOCCHI,
GOATS CHEESE CREAM, RED WINE JUS

£3

HERB ROASTED CHICKEN BREAST

CREAMY LEEK MASH, HONEY ROASTED LEEKS, WILD MUSHROOM,
TARRAGON AND DIJON SAUCE GF

£3

SEARED SALMON FILLET

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

£3

CHESTNUT MUSHROOM "BOURGUIGNONNE" PIE

DAUPHINOISE POTATOES, BRAISED RED CABBAGE VG

£3

BAKED STUFFED PEPPERS

MEDITERRANEAN VEGETABLES AND ORZO PASTA,
ITALIAN CHEESE AND GREEN HERB CRUMB, ARRABBIATA SAUCE V

£3

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES

Sides

TRIPLE COOKED CHIPS

£4

TOSSSED SALAD
V RVG GF

£4

ONION RINGS

£4

PARMESAN AND TRUFFLE FRIES
RGF

£5

MASHED POTATOES

V GF

£4

POTATO DAUPHINOISE
RGF

£5

Burgers

WAGYU BEEF BURGER

SEEDED MAPLE BUN, SMOKED SWEET CURED BACON,
SWISS CHEESE, LETTUCE, TOMATO, DILL PICKLE

SERVED WITH SWEET POTATO FRIES, ONION RINGS, RELISH

MOVING MOUNTAINS SUPERFOODS VEGETABLE BURGER

Brioche bun, Jack cheese, Roasted peppers, Spiced Tomato
Chutney, Guacamole, Rocket, Tomato, Dill Pickle RVG

SERVED WITH SKIN ON FRIES AND ONION RINGS

Desserts

WARM CHOCOLATE BROWNIE

Caramelised biscuit ice cream, salted caramel sauce V

STICKY HONEY CAKE

Raspberry sorbet, lemon curd, crushed meringue V

BANANA MILK PANNACOTTA

Baked coconut and maple granola, pineapple,
lime and ginger salsa RGF

A SELECTION OF ICE CREAMS

Sugar cone, raspberry sauce, toasted nuts, sprinkles V RGF

A SELECTION OF CHEESE

Onion chutney, crackers, celery, grapes RGF



ADD A GLASS OF PORT FOR £2

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST

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