



SKA & REGGAE DJ MENU FRIDAY 22ND MAY

 3 COURSES	 DRINK*	 £5 BET*	
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When dining on a package or promotion supplements apply on dishes indicated by 

A P P E T I S E R S & S T A R T E R S

A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOUS &
SUN BLUSH TOMATOES
(844KCAL SERVES 4) V

A SELECTION OF WARM BREADS

WITH BUTTER (656KCAL SERVES 4) V

MARINATED OLIVES 
(298KCAL SERVES 2) V GF

VEGETABLE AND LENTIL SOUP

WARM BAKED BREAD (350KCAL) RGF VG

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF

CRISPY PORK BELLY

BURY BLACK PUDDING, CARAMELISED APPLE SAUCE,
CRUSHED POTATOES, GRAIN MUSTARD AND CIDER CREAM (854KCAL) RGF

SMOKED CHICKEN CAESAR SALAD

ROMAINE LETTUCE, SOFTLY POACHED EGG, PARMESAN SHAVINGS,
HERB CROUTONS, CAESER DRESSING (834KCAL) RGF

THAI SPICED FISH CAKES

MANGO AND CORIANDER SLAW,
TOASTED PEANUT AND COCONUT DRESSING (494KCAL)

CREAMED GARLIC CHESTNUT MUSHROOMS

RYE BREAD TOAST, TRUFFLED BUTTERNUT SQUASH PUREE,
MIXED HERB SALAD (762KCAL) VG

STEAKS & 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 (953KCAL)
RECOMMENDED MEDIUM RARE

10OZ RUMP STEAK

TOP END CUT, LEAN, FIRM,
OUTSTANDING BEEF FLAVOUR (922KCAL)
RECOMMENDED MEDIUM RARE

10OZ RIBEYE STEAK

GENEROUSLY MARBLED, SOFT, JUICY,
TENDER, RICH FLAVOUR (901KCAL)
RECOMMENDED MEDIUM

£8

8OZ FILLET STEAK

REVERED CENTRE CUT, LEAN, TENDER,
MILD DELICATE FLAVOUR (843KCAL)
RECOMMENDED MEDIUM RARE

£12

14OZ COTE DE BOEUF

STEAK LOVERS' FAVOURITE,
GENEROUSLY MARBLED, COOKED ON THE BONE,
DEEP RICH FLAVOUR (1,005KCAL)
RECOMMENDED MEDIUM

£12

10OZ CHICKEN BREAST

FRENCH TRIMMED, BUTTER BASTED
(762KCAL)

SALMON ESCALOPE

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

ADD A SAUCE £4

PEPPERCORN (124KCAL) GF

DIANE (117KCAL) GF

CREAM AND PRAWN (357KCAL) GF

BONE MARROW GRAVY (317KCAL) GF

BEARNAISE (296KCAL) GF

M A I N S

CHARGRILLED SIRLOIN STEAK

BEEF DRIPPING PARMENTIER ROASTED POTATOES,
CORNED BEEF HASH BON BON, CARAMELISED SHALLOT
AND BONE MARROW GRAVY

(999KCAL) RGF

CHICKEN SUPREME

RED PEPPER AND CHORIZO SAUSAGE ORZO PASTA,
ROASTED MEDITERRANEAN VEGETABLES, SALSA VERDI

(848KCAL)

HONEY GLAZED DUCK BREAST

POTATO AND CELERIAC DAUPHINOISE, BRAISED RED CABBAGE,
PORT AND BLACKBERRY SAUCE

(704KCAL) GF

£2

TERIYAKI SALMON "RAMEN"

MISO AND SESAME BROTH WITH UDON NOODLES, PAK CHOI,
SHITAKE MUSHROOMS, CARROTS, EDAMAME BEANS,
SOY MARINATED EGG

(777KCAL)

PLANT BASED ROOT VEGETABLE COTTAGE PIE

CAULIFLOWER CHEESE GRATIN, RED WINE JUS

(815KCAL) RGF VG

SUNDRIED TOMATO, ARTICHOKE AND BLUE CHEESE RISOTTO CAKE

CHARRED ASPARAGUS, ARRABIATA SAUCE,
OLIVE AND ROCKET SALAD

(895KCAL) V

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

S I D E D I S H E S

TRIPLE COOKED CHIPS
(307KCAL)

£4

TOSSED SALAD
(74KCAL) V RVG GF

£4

ONION RINGS
(214KCAL)

£4

PARMESAN AND TRUFFLE FRIES
(526KCAL) RGF

£4

MASHED POTATOES
(263KCAL) V GF

£4

POTATO DAUPHINOISE
(505KCAL) RGF

£5

SIGNATURE BURGERS

CLASSIC

DOUBLE BEEF BURGER (1,164KCAL)

CHEESE AND BACON

DOUBLE BEEF BURGER, JACK CHEESE,
SMOKED STREAKY BACON (1,315KCAL)

CHICKEN

SOUTHERN FRIED CHICKEN BURGER, HASH BROWN,
BARBEQUE SAUCE, CRISPY ONIONS (1,022KCAL)

MOVING MOUNTAINS VEGETABLE BURGER

JACK CHEESE, ROASTED PEPPERS, SPICED TOMATO
CHUTNEY, GUACAMOLE, ROCKET (1,288KCAL) RVG
COLESLAW NOT AVAILABLE IF REQUESTING VEGAN ALTERNATIVE

FULL HOUSE

BEEF BURGER, SOUTHERN FRIED CHICKEN
BURGER, HASH BROWN, JACK CHEESE,
SMOKED STREAKY BACON (1,366KCAL)

ALL BURGERS ARE SERVED ON A BRIOCHE BUN WITH OUR
SIGNATURE SAUCE, LETTUCE, RED ONION, TOMATOES, SLICED
DILL PICKLE, HOMEMADE SLAW, ONION RINGS AND SEASONED
FRIES (+424KCAL) UPGRADE YOUR FRIES TO PARMESAN AND
TRUFFLE (+526KCAL) OR SWEET POTATO FRIES (+408KCAL) FOR £1

DESSERTS

WARM CHERRY AND ALMOND BAKEWELL TART

CLOTTED CREAM, CHERRY GEL (719KCAL) V

BISCOFF CHEESECAKE

TOASTED MARSHMALLOWS, SALTED CARAMEL SAUCE (862KCAL) RV

MALTED CHOCOLATE SPONGE PUDDING

CHOCOLATE TRUFFLE ICE CREAM, VANILLA CRÈME ANGLAISE (764KCAL) V

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (476KCAL) V RGF

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES (907KCAL) RGF
ADD A GLASS OF PORT FOR £2

£3

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE
RVG REQUEST VEGAN ALTERNATIVE RV REQUEST VEGETARIAN

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