

JANUARY - MARCH DINNER MENU

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

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Appetisers		
MARINATED OLIVES (303KCAL SERVES 2) V GF	£4	£4)
A SELECTION OF WARM BREADS OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES (547KCAL SERVES 4) V	£5	£5
A SELECTION OF WARM BREADS WITH BUTTER (421KCAL SERVES 4) V	£4	£4)
BUTTERNUT SQUASH AND TARRAGON SOUP HERB CREAM, WARM CRUSTY BREAD (432KCAL) VG RGF	£8	
NAPOLEONS CLASSIC PRAWN COCKTAIL BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (236KCAL) RGF	£10	
RED PESTO CHICKEN ROULADE SWEET POTATO FONDANT, GRILLED ASPARAGUS, RED PEPPER AND CHILLI PUREE (279KCAL) GF	£10	
PROVENCAL STYLE GRILLED BAY SCALLOPS SAUTÉ CHORIZO, CREAMED LEEK SAUCE, GRILLED SOURDOUGH (602KCAL) RGF	£13	£3:
GOAT CHEESE CANNOLI PICKLED BEETROOT, BEETROOT GEL, BEETROOT DUST	£9	

(286KCAL) RVG



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 (953KCAL)	£23
100Z RUMP STEAK TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR RECOMMENDED MEDIUM RARE (922KCAL)	£23
100Z RIBEYE STEAK GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR RECOMMENDED MEDIUM (901KCAL)	£31 (£
8OZ FILLET STEAK REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR RECOMMENDED MEDIUM RARE (844KCAL)	£35 (£1)
14OZ COTE DE BOEUF STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED, COOKED ON THE BONE, DEEP RICH FLAVOUR RECOMMENDED MEDIUM (1,006KCAL)	£35 (f)
100Z CHICKEN BREAST FRENCH TRIMMED, BUTTER BASTED (763KCAL)	£21

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

SALMON ESCALOPE

(947KCAL)

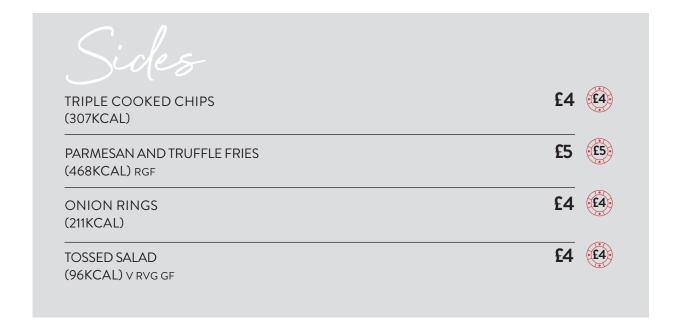
PRIME CUT, CHARRED LEMON

Sauces			
PEPPERCORN (205KCAL) GF	£4 £4	BONE MARROW GRAVY (317KCAL) gf	£4 €4
DIANE (322KCAL) gf	£4 £4	BEARNAISE (296KCAL) GF	£4 £4
CREAM AND PRAWN (389KCAL) GF	£4 £4		

£23



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





£21

£19

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

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

SERVED WITH SKIN ON FRIES & ONION RINGS



PASSION FRUIT TART

MANGO GEL, TORCHED MERINGUE, MANGO SORBET (925KCAL) v

£9

WARM BAKED CHOCOLATE POT

RUM AND RAISIN ICE CREAM, DARK CHOCOLATE SAUCE, VANILLA SHORTBREAD BISCUIT (1,536KCAL)

£9

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (606KCAL) v RGF

£9

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES (641KCAL) RGF

£12 (£3)



ADD A GLASS OF PORT FOR £2

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST



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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