



70'S DISCO DJ NIGHT

FRIDAY 10TH JULY


DINNER MENU

			£38
3 COURSES	DRINK*	£5 BET*	



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

FOR THE TABLE

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 

STARTERS

VEGETABLE AND ORZO MINISTRONE

WARM BAKED BREAD (359KCAL) VG

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF

SLOW COOKED BBQ BEEF BRISKET BON BONS

SPICED CHIPOTLE MAYO,
ROASTED CORN PICO DE GALO SALSA (659KCAL)

CHICKEN AND DUCK LIVER PARFAIT

APRICOT AND ORANGE CHUTNEY, PORT WINE JELLY,
BRIOCHE TOAST (724KCAL) RGF

YORKSHIRE FISH CAKE

CRUSHED PEAS, HOMEMADE "CHIP SHOP" CURRY SAUCE,
PICKLED RED ONION SALAD (610KCAL)

CAPRESE SALAD

HERITAGE TOMATOES, MOZZARELLA, BALSAMIC PEARLS,
ROCKET, BASIL OIL (598KCAL) V RVG RGF

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

TWICE COOKED PORK BELLY

CHORIZO SAUSAGE MASH, CARAMELISED CAULIFLOWER PUREE,
ROASTED BABY CARROTS, RED WINE AND BALSAMIC REDUCTION

(942KCAL) GF

ROASTED CHICKEN SUPREME

WILD MUSHROOM RISOTTO, CHARRED ASPARAGUS,
CHICKEN BUTTER AND TARRAGON SAUCE

(833KCAL) GF

TANDOORI ROASTED RUMP OF LAMB

CHICKPEA AND PANEER MASALA, PILAU RICE, MINI BHAJI,
MINT CHUTNEY, POPPADUM SHARD

(1,138KCAL)

£2

HERB CRUSTED LOIN OF COD

SAUTEED CRUSHED POTATOES, TOMATO,
CRAYFISH AND OLIVE SAUCE, ROASTED GARLIC AND LEMON AIOLI

(894KCAL) RGF

BUTTERNUT SQUASH AND LENTIL WELLINGTON

BEETROOT PUREE, ASPARAGUS, SMOKED RED PEPPER SAUCE

(554KCAL) VG

KOREAN STYLE AUBERGINE SCHNITZEL

CREAMY GOCHUJANG INFUSED UDON NOODLES,
STIR FRIED BABY PAK CHOI, PICKLED CUCUMBER AND KIMCHI SALAD

(802KCAL) 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

£5

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

“OLD SCHOOL” STRAWBERRY JAM AND COCONUT SPONGE

RASPBERRY RIPPLE ICE CREAM, VANILLA CUSTARD (835KCAL) V

CHOCOLATE AND HAZELNUT CHEESECAKE

BAILEY'S CARAMEL SAUCE (905KCAL) V

MANGO AND LEMONGRASS SCENTED CRÈME BRULÉE

PASSION FRUIT SORBET, BLACK SESAME BRANDYSNAP TUILLE (704KCAL) V RGF

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