



JANUARY - MARCH DINNER MENU

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

Appetisers

MARINATED OLIVES

(303KCAL SERVES 2) V GF

£4



A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES
(547KCAL SERVES 4) V

£5



A SELECTION OF WARM BREADS

WITH BUTTER (421KCAL SERVES 4) V

£4



Starters

BUTTERNUT SQUASH AND TARRAGON SOUP

£8

HERB CREAM, WARM CRUSTY BREAD
(432KCAL) VG RGF

NAPOLEONS CLASSIC PRAWN COCKTAIL

£10

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(236KCAL) RGF

RED PESTO CHICKEN AND PANCETTA ROULADE

£10

SWEET POTATO FONDANT, GRILLED ASPARAGUS,
RED PEPPER AND CHILLI PUREE
(279KCAL) GF

PROVENCAL STYLE GRILLED BAY SCALLOPS

£13

SAUTÉ CHORIZO, CREAMED LEEK SAUCE,
GRILLED SOURDOUGH
(602KCAL) RGF

GOAT CHEESE CANNOLI

£9

PICKLED BEETROOT, BEETROOT GEL, BEETROOT DUST
(286KCAL) RVG

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
(953KCAL)

£23

10OZ RUMP STEAK

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

£23

10OZ 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



14OZ COTE DE BOEUF

STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED,
COOKED ON THE BONE, DEEP RICH FLAVOUR
RECOMMENDED MEDIUM
(1,006KCAL)

£35



10OZ CHICKEN BREAST

FRENCH TRIMMED, BUTTER BASTED
(763KCAL)

£21

SALMON ESCALOPE

PRIME CUT, CHARRED LEMON
(947KCAL)

£23



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
(205KCAL) GF

£4

BONE MARROW GRAVY
(317KCAL) GF

£4

DIANE
(322KCAL) GF

£4

BEARNAISE
(296KCAL) GF

£4

CREAM AND PRAWN
(389KCAL) GF

£4

Mains

CHICKEN SUPREME

£21

ROOT VEGETABLE AND LENTIL CURRY, SAUTÉED SUGAR SNAP PEAS, MASALA SAUCE, VEGETABLE BHAJI
(573KCAL)

SLOW COOKED DAUBE OF BEEF

£22

“BOURGUIGNON SAUCE”, CREAMED POTATOES, GARLIC BUTTERED GREEN BEANS, ROASTED BABY ONIONS
(578KCAL) GF

ROASTED LAMB RUMP

£26

£3

BRAISED LEEKS, HONEY GLAZED CARROTS, POTTED SHEPHERD'S PIE, MINTED PEA PUREE, LAMB JUS
(714KCAL) GF

POACHED COD LOIN

£23

£3

THAI SPICED SAUCE, TENDER STEAM BROCCOLI, CRABCAKE, COCONUT STICKY RICE
(1,012KCAL)

PLANT BASED KOFTAS

£20

£4

HOMEMADE FLATBREAD, MINT SCENTED COUS COUS, POMEGRANATE, COCONUT MILK RAITA, KACHUMBER SALAD
(921KCAL) VG

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

Sides

TRIPLE COOKED CHIPS

£4

£4

PARMESAN AND TRUFFLE FRIES

£5

£5

ONION RINGS

£4

£4

TOSSSED SALAD

£4

£4

(96KCAL) V RVG GF

Burgers

WAGYU BEEF BURGER

£21

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

£19

Brioche bun, Jack cheese, Roasted Peppers,
Spiced Tomato Chutney, Guacamole, Rocket, Tomato, Dill Pickle
(1,039KCAL) VG

SERVED WITH SKIN ON FRIES & ONION RINGS

Desserts

PASSION FRUIT TART

£9

Mango gel, torched meringue, mango sorbet
(925KCAL) V

WARM BAKED CHOCOLATE POT

£9

Rum and raisin ice cream, dark chocolate sauce,
vanilla shortbread biscuit
(1,536KCAL)

A SELECTION OF ICE CREAMS

£9

Sugar cone, raspberry sauce, toasted nuts, sprinkles
(606KCAL) V RGF

A SELECTION OF CHEESE

£12

Onion chutney, crackers, celery, grapes
(641KCAL) RGF



ADD A GLASS OF PORT FOR £2

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST

D I N E
in S T Y L E

3 COURSES DRINK* £5 BET*

SUN - THU £35

FRI & SAT £42

2 COURSE DEAL

SUN - THU

£25

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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