



APRIL - JUNE

DINNER MENU

DINE <i>in STYLE</i>	 3 COURSES	 DRINK*	 £5 BET*	FROM £35 SUN - THU	FROM £42 FRI - SAT

2 COURSE DEAL SUNDAY - THURSDAY	 STARTER & MAIN	OR	 MAIN & DESSERT	FROM £25

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

APPETISERS & STARTERS

A SELECTION OF WARM BREADS OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES (844KCAL SERVES 4) V £5	A SELECTION OF WARM BREADS WITH BUTTER (656KCAL SERVES 4) V £4 MARINATED OLIVES (298KCAL SERVES 2) V GF £4
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VEGETABLE AND LENTIL SOUP WARM BAKED BREAD (350KCAL) RGF VG	£8
NAPOLEONS CLASSIC PRAWN COCKTAIL BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF	£10
CRISPY PORK BELLY BURY BLACK PUDDING, CARAMELISED APPLE SAUCE, CRUSHED POTATOES, GRAIN MUSTARD AND CIDER CREAM (854KCAL) RGF	£10
SMOKED CHICKEN CAESAR SALAD ROMAINE LETTUCE, SOFTLY POACHED EGG, PARMESAN SHAVINGS, HERB CROUTONS, CAESER DRESSING (834KCAL) RGF	£10
THAI SPICED FISH CAKES MANGO AND CORIANDER SLAW, TOASTED PEANUT AND COCONUT DRESSING (494KCAL)	£10
CREAMED GARLIC CHESTNUT MUSHROOMS RYEBREAD TOAST, TRUFFLED BUTTERNUT SQUASH PUREE, MIXED HERB SALAD (762KCAL) VG	£9

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 £23
 SUCCULENT, TENDER, GOOD MARBLING,
 DELICATE FLAVOUR (953KCAL)
 RECOMMENDED MEDIUM RARE

10OZ RUMP STEAK £23
 TOP END CUT, LEAN, FIRM,
 OUTSTANDING BEEF FLAVOUR (922KCAL)
 RECOMMENDED MEDIUM RARE

10OZ RIBEYE STEAK £31 ^{£8}
 GENEROUSLY MARBLED, SOFT, JUICY,
 TENDER, RICH FLAVOUR (901KCAL)
 RECOMMENDED MEDIUM

8OZ FILLET STEAK £35 ^{£12}
 REVERED CENTRE CUT, LEAN, TENDER,
 MILD DELICATE FLAVOUR (843KCAL)
 RECOMMENDED MEDIUM RARE

14OZ COTE DE BOEUF £35 ^{£12}
 STEAK LOVERS' FAVOURITE,
 GENEROUSLY MARBLED, COOKED ON THE BONE,
 DEEP RICH FLAVOUR (1,005KCAL)
 RECOMMENDED MEDIUM

10OZ CHICKEN BREAST £21
 FRENCH TRIMMED, BUTTER BASTED
 (762KCAL)

SALMON ESCALOPE £23
 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

STEAK & WINE

SUNDAY - THURSDAY

FROM
£25



Vegan or Vegetarian Main Available

Supplements apply on dishes indicated by [£]

INCLUDES A 250ML GLASS OF THE FOLLOWING WINES

FAIRWAY SAUVIGNON BLANC
 WELL BALANCED, FRESH, PINEAPPLE V

FAIRWAY CHENIN BLANC
 CLEAN, LIVELY, FRUITY V

PRINCIPATO PINOT GRIGIO
 FLORAL, DELICATE, FRUITY VG

FAIRWAY ROSE
 DRY, FRESH, FRUITY V

CANYON ROAD WHITE ZINFANDEL
 RASPBERRY, STRAWBERRY, SWEET

FAIRWAY SHIRAZ
 SPICY, PEPPER, VANILLA V

CONCHA Y TORO MOUNTAIN RANGE MERLOT
 JUICY, FRESH, PLUM

OR CHOOSE ANY DINE IN STYLE DRINK

M A I N S

CHARGRILLED SIRLOIN STEAK £23

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

(999KCAL) RGF

CHICKEN SUPREME £21

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

(848KCAL)

HONEY GLAZED DUCK BREAST £25 ^{£2}

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

(704KCAL) GF

TERIYAKI SALMON "RAMEN" £21

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

(777KCAL)

PLANT BASED ROOT VEGETABLE COTTAGE PIE £20

CAULIFLOWER CHEESE GRATIN, RED WINE JUS

(815KCAL) RGF VG

SUNDRIED TOMATO, ARTICHOKE £20

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 £4
(307KCAL)

TOSSED SALAD £4
(74KCAL) V RVG GF

ONION RINGS £4
(214KCAL)

PARMESAN AND TRUFFLE FRIES £5
(526KCAL) RGF

MASHED POTATOES £4
(263KCAL) V GF

SIGNATURE BURGERS

FULL HOUSE

£20

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

MOVING MOUNTAINS

£17

VEGETABLE BURGER

JACK CHEESE, ROASTED PEPPERS, SPICED TOMATO CHUTNEY,
GUACAMOLE, ROCKET (1,288KCAL) RVG

COLESLAW NOT AVAILABLE IF REQUESTING VEGAN ALTERNATIVE

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

£9

CLOTTED CREAM, CHERRY GEL (719KCAL) V

BISCOFF CHEESECAKE

£9

TOASTED MARSHMALLOWS, SALTED CARAMEL SAUCE (862KCAL) RV

MALTED CHOCOLATE SPONGE PUDDING

£9

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

A SELECTION OF ICE CREAMS

£9

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

A SELECTION OF CHEESE

£12 £3

ONION CHUTNEY, CRACKERS, CELERY, GRAPES (907KCAL) 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 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