



APRIL - JUNE

# DINNER MENU

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

<b>2 COURSE DEAL</b> SUNDAY - THURSDAY		OR		FROM
				<b>£25</b>
	STARTER & MAIN		MAIN & DESSERT	

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

## APPETISERS & STARTERS

<b>A SELECTION OF WARM BREADS</b> OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES (844KCAL SERVES 4) V £5	<b>A SELECTION OF WARM BREADS WITH BUTTER</b> (656KCAL SERVES 4) V £4 <b>MARINATED OLIVES</b> (298KCAL SERVES 2) V GF £4
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- VEGETABLE AND LENTIL SOUP** £8  
WARM BAKED BREAD (350KCAL) RGF VG

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- NAPOLEONS CLASSIC PRAWN COCKTAIL** £10  
BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF

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- CRISPY PORK BELLY** £10  
BURY BLACK PUDDING, CARAMELISED APPLE SAUCE, CRUSHED POTATOES, GRAIN MUSTARD AND CIDER CREAM (854KCAL) RGF

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- SMOKED CHICKEN CAESAR SALAD** £10  
ROMAINE LETTUCE, SOFTLY POACHED EGG, PARMESAN SHAVINGS, HERB CROUTONS, CAESER DRESSING (834KCAL) RGF

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- THAI SPICED FISH CAKES** £10  
MANGO AND CORIANDER SLAW, TOASTED PEANUT AND COCONUT DRESSING (494KCAL)

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- CREAMED GARLIC CHESTNUT MUSHROOMS** £9  
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) £23  
RECOMMENDED MEDIUM RARE

## 10OZ RUMP STEAK

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

## 10OZ RIBEYE STEAK

GENEROUSLY MARBLED, SOFT, JUICY,  
TENDER, RICH FLAVOUR (901KCAL) £31 (£8)  
RECOMMENDED MEDIUM

## 8OZ FILLET STEAK

REVERED CENTRE CUT, LEAN, TENDER,  
MILD DELICATE FLAVOUR (843KCAL) £35 (£12)  
RECOMMENDED MEDIUM RARE

## 14OZ COTE DE BOEUF

STEAK LOVERS' FAVOURITE,  
GENEROUSLY MARBLED, COOKED ON THE BONE,  
DEEP RICH FLAVOUR (1,005KCAL) £35 (£12)  
RECOMMENDED MEDIUM

## 10OZ CHICKEN BREAST

FRENCH TRIMMED, BUTTER BASTED  
(762KCAL) £21

## SALMON ESCALOPE

PRIME CUT, CHARRED LEMON (946KCAL) £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

## 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**



STEAK  
& GRILL



DRINK\*



£5 BET\*

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

BEEF DRIPPING PARMENTIER ROASTED POTATOES,  
CORNED BEEF HASH BON BON, CARAMELISED SHALLOT  
AND BONE MARROW GRAVY  
(999KCAL) RGF

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### CHICKEN SUPREME

RED PEPPER AND CHORIZO SAUSAGE ORZO PASTA,  
ROASTED MEDITERRANEAN VEGETABLES, SALSA VERDI  
(848KCAL)

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### HONEY GLAZED DUCK BREAST

POTATO AND CELERIAC DAUPHINOISE, BRAISED RED CABBAGE,  
PORT AND BLACKBERRY SAUCE  
(704KCAL) GF

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### TERIYAKI SALMON "RAMEN"

MISO AND SESAME BROTH WITH UDON NOODLES, PAK CHOI,  
SHITAKE MUSHROOMS, CARROTS, EDAMAME BEANS,  
SOY MARINATED EGG  
(777KCAL)

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### PLANT BASED ROOT VEGETABLE COTTAGE PIE

CAULIFLOWER CHEESE GRATIN, RED WINE JUS  
(815KCAL) RGF VG

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### 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 £5

MASHED POTATOES  
(263KCAL) V GF £4

## SIGNATURE BURGERS

### FULL HOUSE

BEEF BURGER, SOUTHERN FRIED CHICKEN BURGER,  
HASH BROWN, JACK CHEESE, £20  
SMOKED STREAKY BACON (1,366KCAL)

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### MOVING MOUNTAINS

#### VEGETABLE BURGER

JACK CHEESE, ROASTED PEPPERS, SPICED TOMATO CHUTNEY, £17  
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

CLOTTED CREAM, CHERRY GEL (719KCAL) V £9

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### BISCOFF CHEESECAKE

TOASTED MARSHMALLOWS, SALTED CARAMEL SAUCE (862KCAL) RV £9

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### MALTED CHOCOLATE SPONGE PUDDING

CHOCOLATE TRUFFLE ICE CREAM, VANILLA CRÈME ANGLAISE (764KCAL) V £9

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### A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (476KCAL) V RGF £9

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### A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES (907KCAL) RGF £12 £3

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