



APRIL - JUNE

DINNER MENU

DINE in STYLE	3 COURSES	DRINK*	£5 BET*	FROM	FROM
				£35	£42
				SUN - THU	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 (658KCAL SERVES 4) V £4 MARINATED OLIVES (298KCAL SERVES 2) V GF £4
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CARROT AND CORIANDER SOUP £8
WARM BAKED BREAD (240KCAL) RGF VG

NAPOLEONS CLASSIC PRAWN COCKTAIL £10
BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (236KCAL) RGF

SEARED RUMP OF BEEF £13
TRUFFLE SCENTED GNOCCHI, BUTTERED WILD MUSHROOMS, MUSHROOM PUREE, BEEF JUS (416KCAL)

SEARED SEA BASS £11
SAUTEED POTATOES, SMOKED HADDOCK AND SHELLFISH VELOUTÉ (456KCAL) GF

SUNDRIED TOMATO ARANCINI £9
RED PESTO MAYO, PICKLED SHALLOTS, TOMATO AND BASIL SUGO, ROCKET SALAD (320KCAL) RVG

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 (205KCAL) GF
DIANE (322KCAL) GF
CREAM AND PRAWN (389KCAL) 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

CHICKEN SUPREME

BEETROOT AND KALE QUINOA, GRILLED ASPARAGUS, EDAMAME BEANS, CHILLI BUTTER EMULSION (778KCAL) GF £21

CONFIT DUCK LEG

PEARL BARLEY RISOTTO, PEA PUREE, ROASTED COURGETTES AND PEAS, REDCURRANT REDUCTION (736KCAL) £22

ROASTED BEEF SIRLOIN

SAUTÉED CAULIFLOWER, CORNED BEEF POTATO CAKES, HONEY ROASTED CARROT PUREE, BLUE CHEESE SAUCE (1,081KCAL) £23

HAKE SUPREME

ROASTED BUTTERNUT SQUASH, SPICED BEANS, GRILLED PRAWNS, GREMOLATA DRESSING (618KCAL) GF £23

CHANNA MASALA CURRY

HOMEMADE ROTI, GRILLED PANEER CHEESE, PILAU RICE, MANGO CHUTNEY, CORIANDER EMULSION (935KCAL) V RVG £20

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 (96KCAL) V RVG GF

£4

ONION RINGS (211KCAL)

£4

PARMESAN AND TRUFFLE FRIES (468KCAL) RGF

£5

SIGNATURE BURGERS

FULL HOUSE

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

MOVING MOUNTAINS

VEGETABLE BURGER

JACK CHEESE, ROASTED PEPPERS, SPICED TOMATO CHUTNEY,
GUACAMOLE, ROCKET (1,288KCAL) RVG £17

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 APPLE AND CUSTARD TART

SPICED OAT CRUMBLE, CRÈME ANGLAISE, VANILLA ICE CREAM
(804KCAL) V £9

BLACK FOREST GATEAU

CHOCOLATE CREMEUX, CHERRY GEL,
CHOCOLATE SOIL, RASPBERRY SORBET
(890KCAL) £9

A SELECTION OF ICE CREAMS

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

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