



**80S DISCO DJ NIGHT**  
**FRIDAY 18TH SEPTEMBER**

**D I N N E R M E N U**

 3 COURSES	 DRINK*	 £5 BET*	
--	---	--	--

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

*F O R T H E T A B L E*

**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)

**S T A R T E R S**

**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 BRULEE

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