



OCTOBER - NOVEMBER

# DINNER MENU

**DINE**  
in STYLE



3 COURSES



DRINK\*



£5 BET\*

FROM  
**£30**  
MON - THU

FROM  
**£38**  
FRI - SAT

**2 COURSE**  
DEAL

MONDAY - THURSDAY



STARTER  
& MAIN

OR



MAIN &  
DESSERT

FROM  
**£22**

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

## FOR THE TABLE

### 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

## STARTERS

### ROASTED TOMATO AND BASIL SOUP

WARM BAKED BREAD (357KCAL) VG RGF

£8

### NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF

£10

### THAI SPICED MEATBALLS

STICKY RICE, FRAGRANT RED COCONUT CURRY SAUCE,  
SMASHED TERIYAKI CUCUMBER (599KCAL)

£10

### CRISPY PULLED HAM HOCK FRITTERS

BRULEED GOATS' CHEESE, PEA PUREE, PICKLED RADISH,  
PEA SHOOTS (605KCAL)

£10

### BETROOT AND DILL CURED SALMON GRAVADLAX

HORSERADISH CRÈME FRAICHE, WARM TATTIE SCONE,  
BETROOT GEL (564KCAL) RGF

£10

### WILD MUSHROOM, GARLIC AND CARAMELISED ONION TART

SMOKED CAULIFLOWER CREAM, MICRO HERB SALAD (636KCAL) 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

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 & COCKTAIL

MONDAY - THURSDAY

FROM  
**£22**



Vegan or Vegetarian Main Available

Supplements apply  
on dishes indicated by £

INCLUDES ONE OF THE  
FOLLOWING:

### COCKTAILS

ESPRESSO MARTINI  
PASSIONFRUIT MARTINI  
RASPBERRY MOJITO  
DARK AND STORMY  
BAILEYS ESPRESSO MARTINI  
CLASSIC MOJITO  
MARGARITA

### MOCKTAILS

PASSIONFRUIT COOLER  
NO-MOJITO

### FIZZ

APEROL SPRITZ  
RASPBERRY BELLINI  
PEACH BELLINI

OR CHOOSE ANY  
DINE IN STYLE DRINK

## M A I N S

### SLOW BRAISED DAUBE OF BEEF

BOURGUIGNONNE SAUCE, CREAMED POTATOES, BUTTERED GREEN BEANS, BEEF FAT DUMPLINGS £23  
(995KCAL) RGF

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### ROASTED CHICKEN SUPREME

CARAMELISED CELERIAC PUREE, FONDANT POTATO, CONFIT LEG BON BON, GLAZED BABY CARROTS, CHICKEN JUS £21  
(798KCAL) RGF

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### HONEY ROASTED DUCK BREAST

STIR FRIED VERMICELLI NOODLES, STEAMED PAK CHOI, FRAGRANT PLUM SAUCE, CRISPY DUCK LEG WONTON £23  
(802KCAL)

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### NAPOLEONS FISH PIE

HADDOCK, SALMON, SMOKED HADDOCK, KING PRAWNS, MUSSELS, SPINACH, PARSLEY VELOUTÉ, MATURE CHEDDAR MASH £25 £2  
(864KCAL) GF

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### MEDITERRANEAN VEGETABLE AND RIGATONI PASTA

SEARED PEPPERS, COURGETTES, AUBERGINES, CHERRY TOMATOES, CREAMY TOMATO AND RICOTTA SAUCE, PESTO BAKED CIABATTA CROUTES £20  
(820KCAL) V RGF

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### MOROCCAN SPICED SWEET POTATO, CHICKPEA AND BUTTERNUT SQUASH STRUDEL

APRICOT AND ALMOND COUS COUS, LEMON AND TAHINI YOGHURT DRESSING £20  
(791KCAL) VG

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** £16  
DOUBLE BEEF BURGER (1,164KCAL)

**CHEESE AND BACON** £17  
DOUBLE BEEF BURGER, JACK CHEESE,  
SMOKED STREAKY BACON (1,315KCAL)

**CHICKEN** £17  
SOUTHERN FRIED CHICKEN BURGER, HASH BROWN,  
BARBEQUE SAUCE, CRISPY ONIONS (1,022KCAL)

**MOVING MOUNTAINS  
VEGETABLE BURGER** £17  
JACK CHEESE, ROASTED PEPPERS, SPICED TOMATO  
CHUTNEY, GUACAMOLE, ROCKET (1,288KCAL) RVG  
COLESLAW NOT AVAILABLE IF REQUESTING VEGAN ALTERNATIVE

**FULL HOUSE** £20  
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

**APPLE AND BLACKBERRY CRUMBLE TART** £9  
CRÈME ANGLAISE, SALTED CARAMEL ICE CREAM (651KCAL) V

**WARM ORANGE AND ALMOND POLENTA CAKE** £9  
CHOCOLATE GANACHE, BLOOD ORANGE SORBET, CHOCOLATE SOIL  
(746KCAL) V

**ESPRESSO MARTINI PANNA COTTA** £9  
WHIPPED VANILLA CREAM, BRANDY SNAP, KAHLUA SYRUP (699KCAL)

**A SELECTION OF ICE CREAMS** £9  
SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (476KCAL) V RGF

**A SELECTION OF CHEESE** £12 <sup>£3</sup>  
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

**3Bs** FROM **£20**



BURGER



BEVERAGE



£5 BET\*

INCLUDES A CHOICE OF:  
PINT OF CARLING,  
WORTHINGTONS OR ASPALLS,  
BOTTLE OF CORONA OR VK BLUE,  
125ML OF HOUSE WINE OR ANY  
NON ALCOHOLIC BEVERAGE.

**UPGRADE TO FULL  
HOUSE BURGER +£3.**

ALL BURGERS INCLUDED IN THE

**DINE**  
in **STYLE**  
— PACKAGE —