



OCTOBER - NOVEMBER

DINNER MENU

DINE
in STYLE



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

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

SUNDAY - THURSDAY

FROM
£25



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

ROASTED CHICKEN SUPREME

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

HONEY ROASTED DUCK BREAST

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

NAPOLEONS FISH PIE

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

MEDITERRANEAN VEGETABLE AND RIGATONI PASTA

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

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 £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

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

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

APPLE AND BLACKBERRY CRUMBLE TART

CRÈME ANGLAISE, SALTED CARAMEL ICE CREAM (651KCAL) V £9

WARM ORANGE AND ALMOND POLENTA CAKE

CHOCOLATE GANACHE, BLOOD ORANGE SORBET, CHOCOLATE SOIL £9
(746KCAL) V

ESPRESSO MARTINI PANNA COTTA

WHIPPED VANILLA CREAM, BRANDY SNAP, KAHLUA SYRUP (699KCAL) £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 (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