



JULY - SEPTEMBER

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 (658KCAL SERVES 4) V £4

MARINATED OLIVES

(298KCAL SERVES 2) V GF £4

STARTERS

LEEK AND POTATO SOUP

WARM CRUSTY BREAD (246KCAL) RGF VG

£8

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (236KCAL) RGF

£10

STICKY KOREAN GLAZED PORK BELLY

WARM BAO BUNS, KIMCHI SLAW,
GOCHUJANG MAYO (828KCAL)

£10

SHELLFISH AND SQUID INK PAELLA

SHELL ON TIGER PRAWNS, CALAMARI, MUSSELS,
LEMON AIOLI (520KCAL) GF

£13 (£3)

TEMPURA BATTERED TOFU

VERMICELLI NOODLES, SAUTEED ASIAN VEGETABLES,
MISO AND LEMONGRASS SAUCE, SOY MARINATED EGG (722KCAL) RVG

£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 (205KCAL) GF

DIANE (322KCAL) GF

CREAM AND PRAWN (389KCAL) GF

BONE MARROW GRAVY (317KCAL) GF

BEARNAISE (296KCAL) GF

STEAK & COCKTAIL

SUNDAY - THURSDAY

FROM
£25



STEAK
& GRILL



COCKTAIL*



£5 BET*

Vegan or Vegetarian Main Available

Supplements apply
on dishes indicated by (£)

INCLUDES ONE OF THE
FOLLOWING:

COCKTAILS

COSMOPOLITAN
MARGARITA
RASPBERRY MOJITO
OLD FASHIONED
PORN STAR MARTINI
CARAMEL ESPRESSO MARTINI
ZOMBIE
LONG ISLAND ICE TEA
DARK AND STORMY

MOCKTAILS

VIRGIN RASPBERRY MOJITO
VIRGIN PORNSTAR MARTINI
VIRGIN ZOMBIE
ELDERFLOWER FIZZ

FIZZ

APEROL SPRITZ
PASSION FRUIT BELLINI
PEACH BELLINI
FRENCH 75

SOURS

AMARETTO / JACK

OR CHOOSE ANY
DINE IN STYLE DRINK

M A I N S

CHICKEN SUPREME

ROASTED CHERRY TOMATOES, PEPPERS, BABY POTATOES, £21
CHILLI BUTTER EMULSION, PICKLED CAPERS AND SHALLOTS
(533KCAL) GF

MARINATED LAMB CHOPS ROGAN JOSH

FRAGRANT BASMATI RICE, ROGAN JOSH CURRY SAUCE, £22
GARLIC AND CORIANDER NAAN, MINT RAITA
(1,081KCAL)

SLOW BRAISED BEEF BRISKET

SAFFRON INFUSED RISOTTO, GRILLED ASPARAGUS, PORT JUS, £23
PARMESAN AND HERB CRUST
(998KCAL) RGF

SALMON FILLET

SPICED CHICKPEAS, BULGUR WHEAT, MINTED CUCUMBER, KALAMATA £23
OLIVES, ROCKET AND RADICCHIO SALAD, TAHINI YOGHURT DRESSING
(773KCAL)

SWEET POTATO, CARAMELISED ONION AND LENTIL CAKE

CARROT PUREE, SEARED COURGETTES, TOASTED PUMPKIN SEEDS, £20
THYME JUS, DRESSED LEAVES
(447KCAL) 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
(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, £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

MANGO PANNA COTTA

COCONUT AND ALMOND GRANOLA, PASSION FRUIT JELLY, £9
MANGO AND MINT SALSA, COCONUT TUILLE
(713KCAL)

CHOCOLATE AND PEANUT BUTTER PARFAIT

CHOCOLATE MOUSSE, PEANUT BUTTER FLAP JACK, £9
MORELLO CHERRY COMPOTE
(1,394KCAL) V

A SELECTION OF ICE CREAMS

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

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES £12 ^{£3}
(641KCAL) 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