



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 (658KCAL SERVES 4) V £4

MARINATED OLIVES

(298KCAL SERVES 2) V GF £4

STARTERS

ROASTED ROOT VEGETABLE SOUP

WARM CRUSTY BREAD (247KCAL) VG RGF

£8

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (236KCAL) RGF

£10

SLOW ROASTED BELLY PORK

SAUTEED POTATOES, SWEET PARSNIP PUREE,
GRAIN MUSTARD AND CIDER SAUCE (914KCAL) GF

£10

BEETROOT AND GIN CURED SALMON

CUCUMBER AND FENNEL SALAD,
BEETROOT AND HORSERADISH PUREE, CIABATTA CROUTONS (416KCAL) RGF

£13

BUTTERNUT SQUASH AND SAGE RISOTTO

GLAZED GOATS CHEESE, TOASTED PINE NUTS (587KCAL) 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.

80Z SIRLOIN STEAK

SUCCULENT, TENDER, GOOD MARBLING, £23
DELICATE FLAVOUR (953KCAL)

RECOMMENDED MEDIUM RARE

100Z RUMP STEAK

TOP END CUT, LEAN, FIRM, £23
OUTSTANDING BEEF FLAVOUR (922KCAL)

RECOMMENDED MEDIUM RARE

100Z RIBEYE STEAK

GENEROUSLY MARBLED, SOFT, JUICY, £31 (£8)
TENDER, RICH FLAVOUR (901KCAL)

RECOMMENDED MEDIUM

80Z FILLET STEAK

REVERED CENTRE CUT, LEAN, TENDER, £35 (£12)
MILD DELICATE FLAVOUR (843KCAL)

RECOMMENDED MEDIUM RARE

140Z COTE DE BOEUF

STEAK LOVERS' FAVOURITE, £35 (£12)
GENEROUSLY MARBLED,
COOKED ON THE BONE,

DEEP RICH FLAVOUR (1,005KCAL)

RECOMMENDED MEDIUM

100Z CHICKEN BREAST

FRENCH TRIMMED, BUTTER BASTED £21
(762KCAL)

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



STEAK
& GRILL



DRINK*



£5 BET*

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, SPINACH AND FETA ROULADE

SOFT TRUFFLE INFUSED POLENTA, TENDER STEM BROCCOLI,
ROMESCO SAUCE, PANCETTA CRISP £21
(1,357KCAL)

LAMB RUMP "TAGINE"

SPICED CARROTS AND CHICKPEAS, APRICOT AND MINT COUSCOUS,
HARISSA YOGHURT, WARM FLATBREAD £25 (£2)
(1,360KCAL)

SLOW COOKED BEEF DAUBE

THYME SCENTED CREAMED POTATOES, GREEN BEANS,
SILVER SKIN ONIONS, MUSHROOMS AND RED WINE JUS £23
(640KCAL) GF

PAN SEARED SEA BASS FILLET

SAFFRON BROTH, NEW POTATOES, SAUTÉED MUSSELS AND PRAWNS,
BUTTERED SAMPHIRE £23
(482KCAL) GF

PLANT BASED POKE BOWL

LIGHTLY SPICED PLANT-BASED CHICKEN STYLE SKEWERS, STICKY SOY RICE,
EDAMAME, CARROT, RED RADISH, CUCUMBER, PICKLED GINGER, SESAME £20
AND SOY DRESSED LEAVES
(708KCAL) VG GF

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

ALMOND CRAQUELIN CHOUX BUN

CHOCOLATE CRÉMEUX, HONEYCOMB CRUMB,
WHIPPED COFFEE MASCARPONE
(580KCAL) £9

COCONUT BRIOCHE BREAD AND BUTTER PUDDING

COCONUT CREAM ANGLAISE, RASPBERRY RIPPLE ICE CREAM
(794KCAL) V £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