JANUARY - FEBRUARY

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 WINTER ROOT VEGETABLE SOUP £8
WARM BAKED BREAD (370KCAL) VG RGF

NAPOLEONS CLASSIC PRAWN COCKTAIL £10
BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF

CRISPY BUTTERMILK FRIED CHICKEN £10
GEM LETTUCE, CREAMY RANCH SLAW, HOT HONEY BARBECUE SAUCE (631KCAL)

WILD MUSHROOM ARANCINI £10
WHIPPED GOATS CHEESE, BLACK GARLIC EMULSION, PICKLED SHALLOTS (688KCAL)

SMOKED HADDOCK BENEDICT £10
TOASTED CRUMPET, BUTTERED SPINACH, SOFTLY POACHED EGG, NDUJA SCENTED HOLLANDAISE (589KCAL)

MELON AND EXOTIC FRUIT TIAN £9
MANGO SORBET, SWEET MELON AND COCONUT GAZPACHO, CANDIED SUNFLOWER SEEDS (326KCAL) VG GF

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

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 CHARDONNAY
FRUITY, FRESH, VIVACIOUS 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

ADD A SAUCE £4

PEPPERCORN (124KCAL) GF
DIANE (117KCAL) GF
CREAM AND PRAWN (357KCAL) GF
BONE MARROW GRAVY (317KCAL) GF
BEARNAISE (296KCAL) GF

MAINS

SLOW COOKED PORK BELLY
STIR FRIED ASIAN VEGETABLES, STICKY RICE,
THAI RED CURRY SAUCE, CRISPY SHALLOTS (1,019KCAL) RGF

£23

ROASTED CHICKEN SUPREME
SAUSAGE AND HERB STUFFING, CAULIFLOWER PUREE,
FONDANT POTATO, MISO ROASTED BRUSSEL SPROUTS,
MINI YORKSHIRE PUDDING, PAN JUICES (882KCAL) RGF

£21

SEARED RUMP OF LAMB
RATATOUILLE VEGETABLES, BRAISED LAMB SHOULDER BON BON,
DAUPHINOISE POTATOES, LAMB JUS, MINT OIL (885KCAL)

£25 (£2)

ESCALOPE OF SALMON
LEMON AND DILL CREAMED GNOCCHI WITH SMOKED SALMON,
BABY ONIONS, PEAS AND CRISPY LEEKS (915KCAL)

£23

"GREEK STYLE" BAKED AUBERGINE
RED LENTIL, TOMATO AND OLIVE RAGU, BECHAMEL SAUCE,
CRUMBLED FETA, LEMON AND OREGANO ROASTED POTATOES (764KCAL) V RGF

£20

MUSHROOM, GUINNESS AND CARAMELISED ONION SUET PUDDING
CHAMP POTATO, PARSNIP PUREE, GUINNESS GRAVY (688KCAL) VG

£20

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

SIDE *DISHES*

TRIPLE COOKED CHIPS £4
(307KCAL)

ONION RINGS £4
(214KCAL)

MASHED POTATOES £4
(263KCAL) V GF

TOSSED SALAD £4
(74KCAL) V RVG GF

PARMESAN AND TRUFFLE FRIES £5
(526KCAL) RGF

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

STICKY TOFFEE PUDDING
VANILLA POD ICE CREAM, TOFFEE SAUCE (822KCAL) V — £9

DOUBLE CHOCOLATE CHIP BROWNIE
HONEYCOMB ICE CREAM, WHITE CHOCOLATE SAUCE (821KCAL) V — £9

BLACK CHERRY AND AMARETTO CRÈME BRULEE
BROWN BUTTER AND ALMOND SHORTBREAD (843KCAL) 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 (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