



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 (656KCAL SERVES 4) V £4

MARINATED OLIVES

(298KCAL SERVES 2) V GF £4

STARTERS

VEGETABLE AND ORZO MINESTRONE

WARM BAKED BREAD (359KCAL) VG

£8

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF

£10

SLOW COOKED BBQ BEEF BRISKET BON BONS

SPICED CHIPOTLE MAYO,
ROASTED CORN PICO DE GALO SALSA (659KCAL)

£10

CHICKEN AND DUCK LIVER PARFAIT

APRICOT AND ORANGE CHUTNEY, PORT WINE JELLY,
BRIOCHE TOAST (724KCAL) RGF

£10

YORKSHIRE FISH CAKE

CRUSHED PEAS, HOMEMADE "CHIP SHOP" CURRY SAUCE,
PICKLED RED ONION SALAD (610KCAL)

£10

CAPRESE SALAD

HERITAGE TOMATOES, MOZZARELLA, BALSAMIC PEARLS,
ROCKET, BASIL OIL (598KCAL) V RVG RGF

£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



STEAK
& GRILL



COCKTAIL*



£5 BET*

Vegan or Vegetarian Main Available

Supplements apply
on dishes indicated by

£

INCLUDES ONE OF THE
FOLLOWING:

COCKTAILS

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

MOCKTAILS

PASSIONFRUIT COOLER
NO-MOJITO

FIZZ

APEROL SPRITZ
RASPBERRY BELLINI
PEACH BELLINI

OR CHOOSE ANY
DINE IN STYLE DRINK

M A I N S

TWICE COOKED PORK BELLY

CHORIZO SAUSAGE MASH, CARAMELISED CAULIFLOWER PUREE,
ROASTED BABY CARROTS, RED WINE AND BALSAMIC REDUCTION £23
(942KCAL) GF

ROASTED CHICKEN SUPREME

WILD MUSHROOM RISOTTO, CHARRED ASPARAGUS,
CHICKEN BUTTER AND TARRAGON SAUCE £21
(833KCAL) GF

TANDOORI ROASTED RUMP OF LAMB

CHICKPEA AND PANEER MASALA, PILAU RICE, MINI BHAJI,
MINT CHUTNEY, POPPADUM SHARD £25 (£2)
(1,138KCAL)

HERB CRUSTED LOIN OF COD

SAUTEED CRUSHED POTATOES, TOMATO,
CRAYFISH AND OLIVE SAUCE, ROASTED GARLIC AND LEMON AIOLI £21
(894KCAL) RGF

BUTTERNUT SQUASH AND LENTIL WELLINGTON

BEETROOT PUREE, ASPARAGUS, SMOKED RED PEPPER SAUCE £20
(554KCAL) VG

KOREAN STYLE AUBERGINE SCHNITZEL

CREAMY GOCHUJANG INFUSED UDON NOODLES,
STIR FRIED BABY PAK CHOI, PICKLED CUCUMBER AND KIMCHI SALAD £20
(802KCAL) V

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)

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, £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

“OLD SCHOOL” STRAWBERRY JAM AND COCONUT SPONGE £9
RASPBERRY RIPPLE ICE CREAM, VANILLA CUSTARD (835KCAL) V

CHOCOLATE AND HAZELNUT CHEESECAKE £9
BAILEY’S CARAMEL SAUCE (905KCAL) V

MANGO AND LEMONGRASS SCENTED CRÈME BRULÉE £9
PASSION FRUIT SORBET, BLACK SESAME BRANDYSNAP TUILLE (704KCAL) V RGF

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

A SELECTION OF CHEESE £12 (£3)
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