



APRIL - JUNE

DINNER MENU

DINE
in *STYLE*



3 COURSES



DRINK*



£5 BET*

FROM
£30
MON - THU

FROM
£38
FRI - SAT

2 COURSE
DEAL

MONDAY - THURSDAY



STARTER
& MAIN

OR



MAIN &
DESSERT

FROM
£22

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 LENTIL SOUP

WARM BAKED BREAD (350KCAL) RGF VG

£8

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER (510KCAL) RGF

£10

CRISPY PORK BELLY

BURY BLACK PUDDING, CARAMELISED APPLE SAUCE,
CRUSHED POTATOES, GRAIN MUSTARD AND CIDER CREAM (854KCAL) RGF

£10

SMOKED CHICKEN CAESAR SALAD

ROMAINE LETTUCE, SOFTLY POACHED EGG, PARMESAN SHAVINGS,
HERB CROUTONS, CAESER DRESSING (834KCAL) RGF

£10

THAI SPICED FISH CAKES

MANGO AND CORIANDER SLAW,
TOASTED PEANUT AND COCONUT DRESSING (494KCAL)

£10

CREAMED GARLIC CHESTNUT MUSHROOMS

RYE BREAD TOAST, TRUFFLED BUTTERNUT SQUASH PUREE,
MIXED HERB SALAD (762KCAL) 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

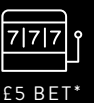
BONE MARROW GRAVY (317KCAL) GF

BEARNAISE (296KCAL) GF

STEAK & WINE

MONDAY - THURSDAY

FROM
£22



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

CHARGRILLED SIRLOIN STEAK

BEEF DRIPPING PARMENTIER ROASTED POTATOES,
CORNED BEEF HASH BON BON, CARAMELISED SHALLOT
AND BONE MARROW GRAVY
(999KCAL) RGF

CHICKEN SUPREME

RED PEPPER AND CHORIZO SAUSAGE ORZO PASTA,
ROASTED MEDITERRANEAN VEGETABLES, SALSA VERDI
(848KCAL)

HONEY GLAZED DUCK BREAST

POTATO AND CELERIAC DAUPHINOISE, BRAISED RED CABBAGE,
PORT AND BLACKBERRY SAUCE
(704KCAL) GF

TERIYAKI SALMON "RAMEN"

MISO AND SESAME BROTH WITH UDON NOODLES, PAK CHOI,
SHITAKE MUSHROOMS, CARROTS, EDAMAME BEANS,
SOY MARINATED EGG
(777KCAL)

PLANT BASED ROOT VEGETABLE COTTAGE PIE

CAULIFLOWER CHEESE GRATIN, RED WINE JUS
(815KCAL) RGF VG

SUNDRIED TOMATO, ARTICHOKE AND BLUE CHEESE RISOTTO CAKE

CHARRED ASPARAGUS, ARRABIATA SAUCE,
OLIVE AND ROCKET SALAD
(895KCAL) 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 (307KCAL)	£4	TOSSED SALAD (74KCAL) V RVG GF	£4
ONION RINGS (214KCAL)	£4	PARMESAN AND TRUFFLE FRIES (526KCAL) RGF	£5
MASHED POTATOES (263KCAL) V GF	£4	POTATO DAUPHINOISE (505KCAL) RGF	£5

SIGNATURE BURGERS

CLASSIC £16
DOUBLE BEEF BURGER (1,164KCAL)

CHEESE AND BACON £17
DOUBLE BEEF BURGER, JACK CHEESE,
SMOKED STREAKY BACON (1,315KCAL)

CHICKEN £17
SOUTHERN FRIED CHICKEN BURGER, HASH BROWN,
BARBEQUE SAUCE, CRISPY ONIONS (1,022KCAL)

**MOVING MOUNTAINS
VEGETABLE BURGER** £17
JACK CHEESE, ROASTED PEPPERS, SPICED TOMATO
CHUTNEY, GUACAMOLE, ROCKET (1,288KCAL) RVG
COLESLAW NOT AVAILABLE IF REQUESTING VEGAN ALTERNATIVE

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

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

WARM CHERRY AND ALMOND BAKEWELL TART £9
CLOTTED CREAM, CHERRY GEL (719KCAL) V

BISCOFF CHEESECAKE £9
TOASTED MARSHMALLOWS, SALTED CARAMEL SAUCE (862KCAL) RV

MALTED CHOCOLATE SPONGE PUDDING £9
CHOCOLATE TRUFFLE ICE CREAM, VANILLA CRÈME ANGLAISE (764KCAL) V

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

3Bs FROM **£20**



BURGER



BEVERAGE



£5 BET*

INCLUDES A CHOICE OF:
PINT OF CARLING,
WORTHINGTONS OR ASPALLS,
BOTTLE OF CORONA OR VK BLUE,
125ML OF HOUSE WINE OR ANY
NON ALCOHOLIC BEVERAGE.

**UPGRADE TO FULL
HOUSE BURGER +£3.**

ALL BURGERS INCLUDED IN THE

DINE
in *STYLE*
— PACKAGE —