



JULY - SEPTEMBER

# 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 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

## 100OZ RUMP STEAK

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

## 100OZ 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

## 100OZ 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

MONDAY - THURSDAY

FROM  
**£22**



Vegan or Vegetarian Main Available

Supplements apply  
on dishes indicated by (£)

INCLUDES ONE OF THE  
FOLLOWING COCKTAILS

ESPRESSO MARTINI

PASSIONFRUIT MARTINI

RASPBERRY MOJITO

DARK AND STORMY

BAILEYS ESPRESSO MARTINI

CLASSIC MOJITO

MARGARITA

## M A I N S

### TWICE COOKED PORK BELLY

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

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### ROASTED CHICKEN SUPREME

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

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### TANDOORI ROASTED RUMP OF LAMB

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

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### HERB CRUSTED LOIN OF COD

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

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### BUTTERNUT SQUASH AND LENTIL WELLINGTON

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

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### KOREAN STYLE AUBERGINE SCHNITZEL

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

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

**“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 BRULEE** £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

**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** —