



EST.



1995

NAPIERS  
STEAKHOUSE

# STARTERS

SOUP OF THE DAY - 4.95

Please ask a member of staff

BAKED GARLIC MUSHROOMS - 6.25

Creamy garlic mushrooms topped with emmental cheese

DEEP FRIED MOZZARELLA - 6.95

Rich tomato sauce & pesto dressing

SMOOTH DUCK LIVER PARFAIT - 7.50

Toasted brioche & cumberland dressing

3 PIGS BLACK PUDDING - 7.50

Home produced black pudding, lardons, chorizo topped with  
a poached egg.

SALT & PEPPER PRAWNS - 8.00

Traditional salt & pepper prawns with a sweet chilli dipping sauce

HOME CURED GRAVALAX - 7.50

Cured salmon with sweet mustard dressing

POT OF TASTY BITS - 5.25

Olives, sun blushed tomatoes, feta and blanched almonds

GARLIC CIABATTA - 4.95

Baked ciabatta with garlic butter

BAKED CAMENBERT - 9.95

Traditional camembert, garlic and rosemary

CHARCUTEIRE - 12.50

A selection of continental cured meats

# FROM THE BUTCHERS

## BLOCK

It all began over 100 years ago with our grandfather Albert Ackroyd in his butchers shop on Lady Pit Lane, Holbeck, Leeds. Ian's father Harry followed suit, paving a great career in the meat industry. Leading to Ian's own passion for meat and the honing of his butchery skills.

We care about our products and where they come from, that's why every cut of meat can be traced from gate-to-plate within the local area. All our steaks are dry aged on site for a minimum of 28 days and butchered in house, giving them their great eating qualities and distinctive taste. We take great pride producing our own hand made burgers, sausages, black pudding and other speciality small goods, which you can find throughout our menus.

All our meats are cut, weighed, seasoned and grilled to order in the restaurant, if you would like any advice on the right cut for you please feel free to visit the butchers block in the restaurant.

### STEAKS

8oz RUMP.....	24.50
8oz RIBEYE.....	26.50
8oz SIRLOIN.....	25.95
8oz FILLET.....	27.50
18-20oz CHATAUBRIAND.....	62.50

All served with tomato, mushroom, onion rings & a side of your choice, If you would like a larger steak, please ask at the butchers block and we will cut and price accordingly.

All cuts are approximate.

### SIDES

HAND CUT CHIPS  
SKINNY FRIES  
MINTED NEW POTATOES  
CREAMY MASH  
SEASONAL HOUSE VEG  
GARDEN PEAS  
CREAMED SPINACH  
HOUSE SALAD  
BLUE CHEESE & ICEBERG SALAD

### SAUCES

BLUE CHEESE  
PEPPERCORN  
BEARNAISE  
STROGANOFF  
RED WINE  
GARLIC BUTTER  
PARSLEY BUTTER

2.50 each

# FROM THE BUTCHERS

## BLOCK CONTINUED..

### CHOPS

BARNSLEY LAMB CHOP.....18.50

Cumberland sauce & a side of your choice.

PORK LOIN CHOP.....17.50

Apple sauce & a side of your choice.

### SAUSAGES

NAPIERS HOMEMADE PORK SAUSAGE.....14.95

Sweet mustard mayonnaise & a side of your choice

### BURGER

All served in a toasted bun with a side of fries

6OZ HANDMADE BEEF PATTY.....13.95

12OZ HANDMADE BEEF PATTY.....18.95

Crisp lettuce, sliced tomato, onion rings, with a side of traditional relish & topped with a gherkin.

SOUTHERN FRIED CHICKEN.....15.95

Buttermilk southern fried chicken breast, crisp lettuce, sliced tomato, onion rings & house mayonnaise.

### ROTISSERIE

WHOLE ROTISSERIE CHICKEN (2 persons)...32.50

Served with

Fries, chunky coleslaw & Salad ...'Or'... Seasonal vegetables, new potatoes & gravy

(SUBJECT TO AVAILABILITY)

ROTISSERIE RIBEYE.....P.O.A

ROTISSERIE LAMB SHOULDER/LEG.....P.O.A

(PRE-ORDER ONLY 48HR)

# SAMPLE SPECIALS

## STARTERS

VENISON FAGGOT.....7.50

Mushy peas & crispy onions

QUEENIE SCALLOPS ST JAQUES.....7.50

White wine & mushroom sauce topped with melting gruyere cheese

## MAIN COURSE

NAPIERS BEEF STROGANOFF.....16.95

A side of skinny fries

PAN FRIED WHOLE SEA BASS.....16.95

Pesto dressing & roasted lemon

BAKED FILLET OF COD.....16.95

Chorizo mash & parsley sauce

SLOW BRAISED LAMB SHANK.....16.95

Red wine & rosemary jus

ROASTED CHICKEN BREAST.....15.95

Wild mushroom & chive cream

MUSHROOM RAVIOLI.....13.95

Spinach & Parmesan cream

ALL SERVED WITH A SIDE OF YOUR CHOICE