

**SIMPLY GREAT FOOD WINE & VERY  
FINE ACCOMMODATION**



***FROM THE BUTCHERS BLOCK***



***PROUD OF OUR LOCALLY SOURCED MEAT & PRODUCE TRACEABLE  
FROM GATE TO PLATE.***

***PLEASE TAKE A LOOK AT OUR DAILY SPECIALS BOARD IN THE BAR***

## *FROM THE KITCHEN*

### *STARTERS OR TO SHARE*

*Warm fresh baked bread English salted butter.*

*SERVED WITH STARTERS*

*Napier's own homemade soup.* 4.95

*Served with crusty bread*

*Smoked salmon & chive croquette* 6.50

*With lemon olive oil & parmesan dressing.*

*Garlic or sweet chilli tiger prawns* 6.95

*served with crusty bread*

*Three little pig's salad* 6.95

*chorizo, black pudding and crispy pancetta.*

*Cajun chicken caesar salad* 6.95

*With crispy pancetta & garlic croutes.*

*Oven baked lightly spiced creamy garlic mushroom's* 5.95

*Topped with Melted gruyere cheese.*

*Smooth duck liver pate* 5.95

*With herb and garlic toasted ciabatta & homemade fruit chutney.*

### *FOR THE TABLE*

*Garlic & herb ciabatta to share.* 4.95

*Baked camembert studded with garlic and rosemary* 9.95

*With toasted sour dough bread*

*Ramekin of mixed olives* 4.95

*Marinated à la Provençal*

*Warm crusty bread*

*Portion of crusty warm bread* 2.95

*Balsamic Yorkshire rapeseed oil.*

## FROM THE BUTCHERS BLOCK

PRIME LOCALLY SOURCED MEAT, HUNG & BUTCHERED ON THE PREMISES, SERVED FROM THE BUTCHERS BLOCK, COOKED TO PERFECTION IN THE RESTAURANT.

*It's all about passion, quality and a primeval fascination for meat over flame, the culmination of 100 years of family expertise which began with my grandfather Albert Ackroyd in his butcher's shop in Hunslet Leeds. This led to my passion for the meat industry & the honing of my own butchery skills.*

*Please feel free to come up to the butcher's butchers block, I will advise & help you select your prime local dry aged steak. All our steaks are cut from the primal cut, they are weighed & priced individually and chargrilled to perfection on the grill in the restaurant. please allow me to use my expertise, to cook your steak to perfection to demonstrate its exceptional eating qualities & flavour, we can always return it to the grill cook it a little while longer if you wish*

*Ian Ackroyd Proprietor*



### PRIME LOCAL STEAKS CUT & COOKED TO ORDER

**Sirloin** 24.95 227 g approx.

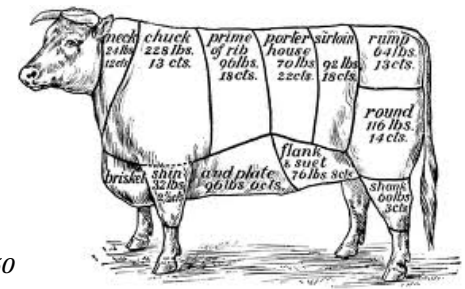
**Rump** 22.50 255 g approx.

**Fillet** 26.50 227 g approx.

**Rib-eye** 25.95 255 g approx.

**Chateaubriand** (boneless & sliced) for 2 56.50

*Add king prawns surf & turf to your steak order 5.50*



*Accompanied with mushrooms, baked seasoned tomato, steak chips, onion rings & seasonal salad.*

### SAUCES

*Garlic butter, Pepper, blue cheese, mushroom and white wine & béarnaise. £2.00 each please ask when you order.*

**Prime local dales lamb.** 17.95

*with a rich rosemary red wine sauce.*

**Rare breed local loin of pork** 16.95

*(subject to, availability)*

**Napier's beef stroganoff** 16.95

*Strips of prime beef steak seared and finished with button mushrooms red wine and double cream*

*Served with skinny fries.*

**Napier's own home cured gammon steak** 19.95

*With a local duck eggs or fresh pineapple steak chips.*

**Napier's prime house burgers**

*Created in house from prime local cuts of meat.*

**Prime local Beef burger** 13.95

**Yorkshire dales Lamb burger** 14.95

**locally sourced venison burger** 16.95

*6oz char grilled local ground patty seasoned with Napier's own secret seasoning*

*Served with Salad garnish home-made relish, chips & onion rings.*

*Add to your burger crispy bacon 1.50, cheese 1.00, gherkin*

## ***NEW FOR THIS YEAR***

### ***FROM THE ROTISERIE***

***Whole herb Brined chicken*** 21.50

***Half*** 14.95

*(Served between 5 & 7 pm)*

*cooked in our rotisserie served with coleslaw mixed salad and chips.*

*or*

*Creamed mashed potatoes vegetables and gravy.*

***Mixed meat Rotisserie*** 59.95

*(for two approx. 25 minutes cooking time)*

*A selection of prime cuts with an assortment of our sauces, to showcase our meats excellent eating qualities & flavour.*

*served on home-made flatbread with chips & onion rings & salad.*

## ***& MUCH MORE***

### ***SIDE ORDERS***

***Beef dripping rustic steak house chips*** 2.95

*dusted with our own vinegar sea salt.*

***Beef dripping skinny fries*** 2.95

*dusted with our own vinegar sea salt*

***Loaded baked potato skins*** 3.75

***buttered new potatoes.*** 3.50

***Creamy mashed potatoes.*** 3.25

***Creamed Spinach & peas.*** 3.25

***Panache of seasonal roasted vegetables.*** 3.25

***This menu is subject to Seasonal changes.***

***PLEASE ASK TO TAKE A LOOK AT OUR DESSERT BOARD***

