



### **Introducing Ciprian Dumitrache**

We are excited to introduce our highly acclaimed Executive Chef, Ciprian Constantin Dumitrache. With over 26 years of diverse culinary experience spanning restaurant kitchens, luxury cruise ships, and prestigious five-star hotels, Chef Ciprian brings exceptional expertise to our team. Having spent a decade perfecting his craft at our sister hotel, voco Oxford Spires, he has earned a reputation for his innovative modern British cuisine with a distinct French flair. Chef Ciprian's seasonally inspired menus showcase the finest locally sourced ingredients, promising an unforgettable dining experience like no other. Join us at Napier's for a culinary journey you won't forget.

### **Our Butcher**

For over 227 years, Aldens of Oxford has been providing some of the highest-quality meat, fish, and fresh produce to families and businesses in Oxfordshire and beyond. With a strong belief in ethical and welfare standards, Aldens sources their produce from only the most reputable and sustainable farmers. So much has changed over the last 227 years: There have been nine monarchs, forty-two prime ministers, two world wars and eight pandemics. However, Aldens remains steadfast in its commitment to produce provenance, consistency, flavour, animal welfare and sustainability continuing to deliver produce of exceptional quality.

# Napier's Kitchen & Bar

## ALL DAY DINING MENU

### Brunch

Served between 10:30 am - 2 pm

#### American Pancakes (V) 8

Maple syrup, berries 671 kcal

#### Smoked Salmon & Avocado on Toast 13

Artisan sourdough, free-range poached eggs, onion, chilli, lime 560 kcal

#### Free-Range Eggs Benedict 11.5

Poached eggs, roast ham, hollandaise, toasted muffin 428 kcal

#### Free-Range Eggs Florentine(V) 11.5

Poached eggs, spinach, hollandaise, toasted muffin 391 kcal

#### Toasted Sourdough & Preserves (V) 5

Artisan sourdough served with butter and a choice of:  
Strawberry jam 77kcal, marmalade 68kcal,  
honey 82 kcal, or hazelnut spread 96 kcal

### Deli Sandwiches

Served between 12 pm - 5 pm

Served on toasted pumpkin-seeded ciabatta, with rocket salad & skin-on fries. GF options available.

#### Severn Smoked Salmon, Dill 16

Dill-infused cheese, pickled red onions, capers, crisp cos lettuce 1064 kcal

#### The Royal B.L.T 16

Grilled back bacon, lettuce, beef tomato, house sauce, melted cheese 764 kcal

#### Citrus Crushed Avocado & Artichoke (VE) 14

Sun-dried tomatoes, cos lettuce, roasted piquillo peppers 225 kcal

### Snacks & Sharers

Any 3 for 22

#### Artisan Sourdough Bread Board (V)

Homemade butter 407 kcal

7

#### Pork Belly Burnt Ends

Crispy onion, Korean ketchup 800 kcal

9.5

#### Gotcha Chicken Wings

Toasted sesame seeds, spring onions 791 kcal

9.5

#### Mac & Cheese

##### Croquettes

Sweet chilli sauce 342 kcal

7.5

#### Crispy Calamari

Paprika aioli, chorizo & olive salsa 831 kcal

11.5

#### Kalamata Olives (VE)

142 kcal

5.5

#### Halloumi Fries (V)

Gochujang sauce 461 kcal

8.5

#### Moroccan Hummus (V)

Roasted chickpeas, grilled peppers, extra virgin olive oil 321 kcal

8.5

#### Nachos with Mexican Fajita Chicken (VE opt)

Jalapeños, sour cream, Mexican salsa, cheese sauce, guacamole, fresh coriander & sesame seeds 1032 kcal

16.95

#### Loaded Fries (VE opt)

Jalapeños, sour cream, Mexican salsa, guacamole, fresh coriander & sesame seeds 938 kcal  
Add Fajita Chicken + 4

12

Scan for  
allergen  
information



V = vegetarian | VE = vegan. Adults need around 2,000kcal a day. Full allergen and ingredient details are available via the QR code or on request. Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, while every care is taken we cannot guarantee the complete absence of allergens. Kindly note, some dishes may contain traces of nuts. Prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

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## ALL DAY DINING MENU

### Starters

|                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| <b>Soup of the Day (V) (VE opt)</b>                                                                             | 9           |
| Sourdough, Netherend Farm butter 193 kcal                                                                       |             |
| <b>Sautéed Chilli &amp; Garlic King Prawns</b>                                                                  | 13.5 / 24.5 |
| Chorizo salsa, arrabbiata sauce, Kalamata olives, parsley, toasted sourdough bread 468 kcal / 843 kcal          |             |
| <b>Sharing Camembert</b>                                                                                        | 13.5        |
| Fig Chutney, toasted sourdough bread, confit garlic 1100 kcal                                                   |             |
| <b>Chicken Caesar Salad (V opt)</b>                                                                             | 13/21       |
| Baby gem lettuce, soft-boiled egg, Caesar dressing, anchovies, parmesan, sourdough croutons 385 kcal / 693 kcal |             |

### Pizzas

|                                                                        |      |
|------------------------------------------------------------------------|------|
| <b>Margherita (V) (VE opt)</b>                                         | 16   |
| Mozzarella, cherry tomato, fresh basil 1475 kcal                       |      |
| <b>Pepperoni &amp; Rocket</b>                                          | 17   |
| Pepperoni, mozzarella, rocket 1938 kcal                                |      |
| <b>Caprino Pizza</b>                                                   | 17.5 |
| Roasted chicken, goat's cheese, caramelised red onion, pesto 1320 kcal |      |

### Desserts

|                                                                                                                   |     |
|-------------------------------------------------------------------------------------------------------------------|-----|
| <b>Baked Apple &amp; Berries Crumble (VE opt)</b>                                                                 | 9   |
| Vanilla custard sauce 495 kcal                                                                                    |     |
| <b>Sticky Toffee Pudding (V)</b>                                                                                  | 9.5 |
| Madagascan vanilla ice cream, toffee sauce 488 kcal                                                               |     |
| <b>Locally Sourced Cheese (V)</b>                                                                                 | 15  |
| Oxford Isis, Oxford Blue, Cerney Ash goat's cheese, crackers, quince jelly, spiced fruit chutney, grapes 317 kcal |     |
| <b>Burnt Basque Cheesecake (V)</b>                                                                                | 9   |
| Berry compote 412 kcal                                                                                            |     |

### Mains

|                                                                                                  |      |
|--------------------------------------------------------------------------------------------------|------|
| <b>Beer-Battered Haddock &amp; Chips</b>                                                         | 21.5 |
| Chunky tartare sauce, crushed minted peas, triple-cooked chips 1485 kcal                         |      |
| <b>British Chicken Supreme</b>                                                                   | 22   |
| Mushroom Fricassée, seasonal vegetables, truffle mash 860 kcal                                   |      |
| <b>8oz Prime British Fillet Steak</b>                                                            | 39   |
| Seasonal vegetables, truffle mash, broccoli purée, truffle jus 860 kcal                          |      |
| <b>Chilli and King Prawn Linguine Pasta</b>                                                      | 23   |
| Arrabbiata, fresh basil, cherry tomatoes, capers, truffle oil 785 kcal                           |      |
| <b>Butternut Squash Risotto (V) (VE opt)</b>                                                     | 21   |
| Oxford Blue, Italian hard cheese, baby watercress 660kcal                                        |      |
| <b>Roasted Pork Belly</b>                                                                        | 23   |
| Dauphinoise potato, burnt apple purée, seasonal vegetables, cider jus 1020 kcal                  |      |
| <b>San Marzano Tomato Linguine (VE)</b>                                                          | 19   |
| Tomato sauce, fresh basil, garlic, chillies, courgettes, Kalamata olives & vegan cheese 443 kcal |      |

### Burgers

Served in a beer sourdough bun with cheese sauce, tomato, gherkins, burger relish, Asian coleslaw, fries & onion rings

|                                                   |          |      |
|---------------------------------------------------|----------|------|
| <b>Buttermilk Harissa Chicken Burger</b>          | 851 kcal | 20   |
| <b>Angus Beef Burger</b>                          | 985 kcal | 21.5 |
| Extra Cheddar Cheese 2   Grilled Smoked Bacon 2.5 |          |      |
| Halloumi Fries 3   Extra Burger 5                 |          |      |

### Sides

all sides 6.5

|                                        |          |
|----------------------------------------|----------|
| Lemon & Garlic Tenderstem Broccoli (V) | 70 kcal  |
| Seasonal Vegetables (VE)               | 268 kcal |
| Roasted Buttered Baby Potatoes (V)     | 220 kcal |
| Skin-on Fries (VE)                     | 549 kcal |
| Triple-Cooked Chips (VE)               | 635 kcal |
| Parmesan, garlic & truffle fries(V)    | 714 kcal |
| House Salad (VE)                       | 87 kcal  |

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