



Napier's

KITCHEN & BAR

FOR THE TABLE

Artisan Sourdough Bread Board (v)

Homemade basil butter and Kalamata olive butter (407 kcal) **7**

Kalamata Olives (VE)

(142 kcal) **5.5**

SHARING PLATTER ANY 3 FOR 22

Crispy Calamari

Paprika aioli, chorizo, olive salsa (831 kcal) **11.5**

Pork Belly Burnt Ends

Crispy onion, Korean Ketchup (800 kcal) **9.5**

Gotcha Chicken Wings

Toasted sesame seeds, spring onions (791 kcal) **9.5**

Halloumi Fries (v)

Gochujang Sauce (461 kcal) **8.5**

Mac & Cheese Croquettes

Sweet Chilli (342 kcal) **7.5**

Moroccan Hummus (v)

Roasted chickpeas, grilled peppers, extra virgin olive oil (321 kcal) **8.5**

PIZZAS & BURGERS

Margherita (v) (VE OPT)

Mozzarella, cherry tomato, fresh basil (950 kcal) **16**

Spicy Pepperoni & Rocket

Pepperoni, mozzarella, rocket (1360 kcal) **17**

Caprino Pizza

Roasted chicken, goat's cheese, caramelised red onion, pesto (1320 kcal) **17.5**

Buttermilk Harissa Chicken Burger

(851 kcal) **20**

Angus Beef Burger

(985 kcal) **21.5**

Both served with beer sourdough bun, cheese sauce, tomato, gherkins, burger relish, Asian coleslaw, fries & onion rings

Extra Cheddar Cheese **2** | Grilled Smoked Bacon **2.5**
Halloumi Fries **3** | Extra Burger **5**

SUNDAY ROAST

Available 12 pm to 9:30 pm

Roasted Striploin of Beef

Seasonal vegetables, Yorkshire pudding, roasted potatoes, beef jus (1160 kcal)

£25.50

Roasted Half Chicken

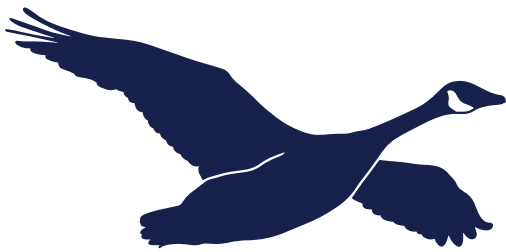
Seasonal vegetables, Yorkshire pudding, roasted potatoes, rich gravy (820 kcal)

£22.50

Mushroom Bourguignon Pie (v)

Truffle-infused mash, roasted oyster mushrooms, rich vegetable reduction (890 kcal)

£21.50



STARTERS

Soup of the Day (v) (VE OPT)

Sourdough, Netherend farm butter (193 kcal)

9

Crispy Cauliflower Wings (VE)

Cauliflower wings, ponzu-infused mayo, toasted sesame (318 kcal)

11.5

Sautéed Chilli Garlic King Prawn

Chorizo salsa, arrabiata sauce, Kalamata olives, parsley, toasted sourdough bread (468 kcal)

13.5 / 24.5

Pulled Pork Pâté

Mandarin jelly, apple sorbet, spiced fruit chutney, butter brioche (485 kcal)

11.5

Sharing Camembert (v)

Fig Chutney, toasted sourdough bread, confit garlic (1100kcal)

13.5

MAINS

Butternut Squash & Oxford

Blue Risotto (v) (VE OPT)

Italian hard cheese, baby watercress (660kcal)

21

British Chicken Supreme

Mushroom Fricassée, seasonal vegetables, truffle mash (784 kcal)

22

Wild-Caught Hake Fillet

Torched hake fillet, seasonal vegetables, gratin potato, béarnaise & caper sauce, cherry tomatoes (874 kcal)

24.5

8oz Prime British Fillet Steak

Seasonal vegetables, truffle mash, broccoli purée, truffle jus (860 kcal)

39

Roasted Pork Belly

Dauphinoise Potato, Burnt Apple Purée, seasonal vegetables, cider jus (1020 kcal)

23

Chilli and King Prawn Linguine Pasta

Arrabbiata sauce, fresh basil, cherry tomatoes, capers, truffle oil (785 kcal)

23

Beer-Battered Haddock & Chips

Chunky tartare sauce, crushed minted green peas, triple-cooked chips (1485 kcal)

21.5

SIDES **6.5 EACH**

Seasonal Vegetables

(VE)

(268 kcal)

Skin-on Fries (VE)

(549 kcal)

Triple-Cooked Chips

(VE)

(635 kcal)

Seasonal Salad (VE)

(87 kcal)

Lemon & Garlic Tenderstem Broccoli (v)

(70 kcal)

Parmesan, Garlic & Truffle Fries

(714 kcal)

Roasted Buttered Baby Potatoes (v)

(220 kcal)

DESSERTS

Baked Apple & Berries Crumble

(VE OPT)

Vanilla Custard Sauce (495 kcal)

9

Sticky Toffee Pudding (v)

Madagascan vanilla ice cream, toffee sauce (488 kcal)

9.5

Locally Sourced Cheese (v)

Oxford Isis, Oxford Blue, Cerney Ash Goat's Cheese crackers, quince jelly, spiced fruit chutney, grapes (317 kcal)

15

Burnt Basque Cheesecake (v)

Berry compote (412 kcal)

9

Dubai Chocolate Fondant (v)

Vanilla ice cream (560 kcal)

13.5

OUR SPECIALS

by Executive Chef Ciprian Dumitrache

Pan-Fried King Scallop

Chorizo, minted crushed peas, creamy lemon butter sauce (285 kcal)

£14.50

Ad Hoc Hen & Chicken Chardonnay, Western Australia £12 (175ml)

Gressingham Duck Breast

Dauphinoise potato, salsify, butternut squash & peach purée, blackberry jus (747 kcal)

£25.50

Antonio Rubini Pinot Rosato (VE), Delle Venezie, Italy £7.50 (175ml)

Hand-Cut Striploin Steak

Served with rocket and Parmesan salad, cherry tomatoes, balsamic dressing, and a choice of peppercorn or Béarnaise sauce, with chunky chips or skin-on fries (1,110 kcal)

£30.00

Lunaris by Callia Malbec, Mendoza, Argentina £10 (175ml)

WINE RECOMMENDATION

Wines personally selected by our Maître d' Mihai Serbuta

Della Vite Prosecco DOC Treviso NV

Refined extra-dry prosecco with delicate bubbles, notes of crostini and chamomile

50

Chablis, Icauna

Elegant green apple and citrus with a flinty, mineral-driven finish (France)

65

Whispering Angel Rosé

Fresh red berry aromas, floral notes, and a round, smooth palate (Côtes de Provence)

60

Catena Alta Malbec, Mendoza

A rich and elegant Malbec with layers of ripe red and black fruits, floral hints, touch of spice

60



Scan for allergen information

v = vegetarian | ve = vegan. Adults need around 2,000kcal a day. Please inform your server of any allergies or intolerances before placing your order. While every care is taken, not all ingredients are listed on the menu, and we cannot guarantee the complete absence of allergens. Full allergen and ingredient details are available via the QR code or on request. Gluten-free bread is available—simply ask a member of the team. 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.



INTRODUCING CIPRIAN DUMITRACHE

We are excited to introduce our highly acclaimed Executive Chef, Ciprian Constantin Dumitrache. With 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 10 years perfecting his craft at our sister hotel, voco Oxford Spires, he has earned a reputation for his innovative modern British cuisine with a French flair. Chef Ciprian's seasonally inspired menus showcase the finest locally sourced ingredients, promising a dining experience like no other. Join us at Napier's Restaurant for a culinary journey you won't forget.

OUR BUTCHER

For over 227 years, Aldens of Oxford has been providing some of the best quality meat, fish, and fresh produce to families and businesses in Oxfordshire and beyond. With a strong belief in ethical and welfare standards, Aldens source their produce from only the most reputable and sustainable farmers. So much has changed over the last 227 years. There have been nine monarchs, 42 prime ministers serve, two world wars and eight pandemics. However, Aldens remains focused on product provenance, consistency, flavour, animal welfare and sustainability allowing us to deliver consistently better produce.

EVENTS AND PRIVATE DINING

When it comes to creating special occasions, we go above and beyond.

Scan the QR code to find out more.

