

At Napa we use the best locally sourced fresh ingredients to create dishes which complement Britain's constantly changing seasons

Our team of chefs prepare everything on offer by hand, so please feel free to ask any questions you might have about the dishes, their ingredients or food in general - we'd love to hear your thoughts.

Have a wonderful meal. Wayne Dixon, Chef Patron.

Simply Grilled Meats and Fish

All our beef is from the 'Charolais' herd reared on the 'Farm house' estate in Shrivenham in Swindon. All joints have been matured for 14 days on the bone and 14 days off, from cattle of a maximum of 7 months, giving you the tastiest, most tender locally sourced beef there is.

8OZ Rib eye steak.....	£18.50
8OZ Sirloin steak.....	£19.00
8OZ Fillet steak.....	£26.00
Corn-fed Chicken Breast.....	£15.50
Pork cutlet.....	£15.50

All pork is from the 'British saddleback' breed, bred and reared at 'Knowles farm' in Surrey (15 miles away).

Fillet of Salmon	£15.50
Centre cut Tuna Loin	£16.50

All grills are served with fresh cut chips & watercress

SAUCES:

Green Peppercorn Sauce	£2.50
Garlic and Herb Butter	£2.50
Red wine sauce	£2.50

CLASSIC NAPA

Classic chasseur sauce	£2.50
'Dianne' sauce	£2.50

SIDES £4.00

Potato gratin	Mashed potatoes
Creamed cauliflower	Fresh cut Chips
Buttered spinach	French Beans
Rocket & Parmesan salad	Mixed leaf salad

DESERTS: £6.00

Baked Belgian chocolate fondant, anglaise sauce
Vanilla ice-cream with Pedro Ximenez sherry
Plum tart tatin, cinnamon ice cream
Crème Brulee, biscotti biscuit
Ginger bread, cranberry & orange cheese cake
Selection of ice creams & sorbets
Selection of cheese, water biscuits, fresh chutney (£2.50 supplement)

CLASSIC NAPA

Chocolate fondue with marshmallows, strawberries and pastries
For 2 to share: £6.00 per person (minimum 2 people)

STARTERS

Artichoke & roast garlic soup	£6.00
Beetroot & goat's cheese bruschetta, sun-dried tomato dressing	£7.50
Buffalo mozzarella, grilled mediterranean vegetables & balsamic	£7.50
Smoked chicken, pork & apricot terrine with apple & plum chutney	£8.50
Pan-fried king scallops, onion puree, tomato & chilli compote	£9.00

CLASSIC NAPA

Scotch smoked salmon, lemon, capers & shallots	£9.00
Beef carpaccio, roquette, Parmesan & truffle oil	£8.50
Fresh Dorset crab, spiced avocado, fresh tomato dressing	£8.00

SALADS (Available as Starter / Main Course)

Avocado, sun blushed tomato & baby spinach salad	£7.50 / £12.00
Candied pecans, cranberry & roquette salad	£7.50 / £12.00

CLASSIC NAPA

Caesar salad, cos lettuce, lardons, croutons, caesar dressing	£7.50 / £12.00
Stilton, poached pear & roquette salad	£7.50 / £12.00

MAINS

Honey roast butternut squash risotto, toasted pumpkin seeds	£13.50
Confit duck leg, lentil & smoked bacon ragout	£15.50
Seabass fillet, grilled baby artichokes, fennel confit, salsa verde	£18.50
Braised daube of beef, celeriac mash, roasted shallots, mushrooms	£16.50
Venison, sweet potato fondant, artichoke puree, red cabbage	£18.50
Grilled tuna loin, crushed potato, bouillabaisse sauce	£17.00
Braised artichoke heart, wild mushrooms & hollandaise	£13.50

CLASSIC NAPA

Salmon & sweet potato fishcakes, mixed leaves & tartar sauce	£15.50
"Open" beef Wellington, Madeira sauce	£23.50
Poached smoked haddock, buttered savoy cabbage with bacon	£16.50

White

	Btl	175ml	250ml
Embleme D'Argent Colombard 2010 France A dry easy drinking wine with good fruitiness and a refreshing finish.	17.00	4.60	5.95
Santa Puerta Sauvignon Blanc 2010 Chile A really nice sauvignon blanc combining tropical fruits and fresh, herbaceous notes.	17.00	4.60	5.95
Ca' Lungchetta Pinot Grigio 2010 Italy A lovely gentle wine with intense citrus on the palate and a clean finish.	18.75	4.95	6.45
Miolo Chardonnay 2009 Brazil A modern chardonnay with complex peach, citrus fruit and a hint of vanilla.	23.00	5.95	7.95
Sandhill Crane Chardonnay 2009 USA Dry and well balanced with tropical fruit, citrus and honey.	22.00		
Vouvray Domaine Toussaint 2009 France A pale golden colour with notes of citrus and honey.	24.00		
Tesch Riesling 'Unplugged' 2009 Germany A fantastic wine showing ripe fruit and intense minerality.	24.50		
Macon Lugny Blanc 'Les Genievres' 2010 France Fresh and clean with a floral nose and apples and lemons on the palate.	28.00		
Chablis Emile Petit 2008 France A top quality Chablis with fine minerality, firm structure and a dry finish.	30.00		
St. Francis Chardonnay 2005 USA An oaky wine with a complex fruitiness.	35.00		
Chateau de Rully Blanc 2006 France Fine and delicate with toasted nuts, honey and citrus. Fruity with a soft finish.	38.50		
Chateaufeuf du Pape Blanc Duclaux 2006 France Complex notes of honeysuckle, honey and spice with a full but long and soft finish.	49.50		
Cloudy Bay Sauvignon Blanc 2011 New Zealand An iconic wine with intense tropical fruit complimented by a sharp acidity.	54.50		

Rosé

	Btl	175ml	250ml
Domaine Fontanyl 2010 France A serious rosé with dry crisp aromas of red berries.	20.00		
Ca' Lungchetta Pinot Grigio Rosé 2010 Italy An easy to drink wine with an elegant and fruity bouquet.	19.00	4.95	6.65

Red

	Btl	175ml	250ml
Santa Puerta Cabernet Sauvignon 2010 Chile Intense aromas of cassis, dark chocolate and spices. Well balanced.	17.00	4.60	5.95
Embleme d'Argent Merlot 2010 France Berries, cherries and ripe plums. Soft and easy drinking.	17.50	4.75	6.10
Rioja Vega Tempranillo 2010 Spain An easy drinking, fruity un-oaked Rioja.	19.00	4.95	6.65
Sandhill Crane Cabernet Sauvignon 2009 USA Blackcurrant, cedar and red berries with a medium body and a soft finish.	20.00		
Lagarde Malbec 2010 Argentina A big wine with great flavours of dark fruits and spices.	25.00		
Chateau La Claymore St. Emillion 2006 France Berries and plums with a well structured fruit concentration.	30.00		
Marques de Riscal Reserva 2006 Spain A classic Rioja with red berries and vanilla. Powerful.	32.00		
Chateaufeuf du Pape 'Duclaux' 2006 France Liquid velvet with dark fruits, leather and exotic spices on the palate.	50.00		

Champagne

	Btl.	125ml
Saint Evremond NV	45.00	8.75
Perrier Jouet NV	52.00	
Taittinger NV	54.00	
Taittinger Rosé NV	70.00	
Veuve Clicquot NV	62.00	
L. Roederer Cristal 2000	295.00	

Sparkling Wine

Castillo Perelada Cava Brut Reserva NV	23.50
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We have a small amount of select wines from our old wine list – please ask your waiter for the list

A discretionary gratuity of 12.5% will be added to your bill