

Napier's



Bar and Lounge

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.





ALL DAY DINING MENU

Brunch

Served between 11am to 2pm

American pancakes (v) 7.5

Maple syrup, berries 671 kcal

Smoked salmon, avocado on toast 12.5

Locally sourced 48 hours Oxford 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 fungi 11.5

Poached eggs, Portobello mushroom, hollandaise,
toasted muffin 391 kcal

Toasted sourdough and preserves (v) 4.5

Locally sourced 48 hours Oxford sourdough
Served with butter and a choice of:
Strawberry jam 77 kcal, Marmalade 68 kcal,
Honey 82 kcal, Hazelnut spread 96 kcal

Deli Sandwiches

Served between 12pm to 5pm

Locally sourced 48 hours Oxford sourdough, toasted,
served with salad & skin-on fries

Severn smoked salmon, dill 16

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

Wiltshire ham and mature Cheddar 15.5

Honey and mustard roasted Wiltshire ham, spiced fruit
chutney, gherkins, beef tomato, crisp cos lettuce 1102 kcal

Cucumber and cream cheese (v) 14.5

Roasted red peppers, crisp cos lettuce, sliced beef
tomatoes 893kcal

Slow-cooked BBQ pulled beef brisket 17.5

Horseradish, pickled gherkins, beef tomato slices,
and crisp cos lettuce 1202 kcal

Snacks & Sharers

Any 3 for 20

Local sourdough bread (v)

Home-made basil butter,
Kalamata olive butter 407 kcal

6.5

Kalamata olives (ve)

142 kcal

5

Halloumi fries (v)

Honey and harissa glaze
461 kcal

7.5

Gotcha chicken wings

Toasted sesame seeds,
spring onions 791 kcal

8

Korean-style pork rib

Crunchy onion, fresh chillies
831 kcal

9.5

"Dirty" fries

Smashed avocado, Cheddar
sauce, jalapeños, garlic & herbs

10

Loaded nachos with pulled BBQ beef 16.5

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

Loaded nachos with vegan feta (ve) 14

Jalapeños, sour cream, Mexican salsa, guacamole,
fresh coriander, and sesame seeds 938 kcal

Starters

Soup of the day (v) (ve option) (s) 9

Oxford sourdough, Netherend farm butter

Chicken Caesar salad (v option) (s) 11 / 19

Baby gem lettuce, soft-boiled egg, Caesar dressing, anchovies, parmesan, sourdough croutons 385 kcal

Braised octopus and chorizo 13 / 24

Chorizo salsa, potato gratin, lemon vinaigrette, baby coriander 468 kcal

Heritage English beetroot (v) (ve opt) (s) 9.5

3 types of local beetroot, whipped feta, candied walnuts, honey and mustard dressing, watercress 349 kcal

Smoked ham hock terrine (s) 11

Fruit chutney, local sourdough, baby watercress, herb oil 421 kcal

Pizzas

Margarita (v) (ve option) (s) 14

Mozzarella, cherry tomato, fresh basil 1475 kcal

Spicy pepperoni & rocket (s) 16

Pepperoni, mozzarella, rocket 1938 kcal

Barbeque chicken (s) 15

Roasted chicken, mozzarella, red onions and barbeque sauce 1789 kcal

Desserts

Apple & mixed berries crumble (v) (s) 9.5

Custard sauce (ve available) 412 kcal

Sticky toffee pudding (v) (s) 9.5

Madagascan vanilla ice cream, toffee sauce 488 kcal

Locally sourced cheese (v) 15

Oxford Isis, Oxford Blue, Cerney Ash goats cheese crackers, quince jelly, spiced fruit chutney, grapes 317 kcal

Vanilla cheesecake (s) 9

Berry compote 412 kcal

Mains

Beer-battered haddock & chips (s) 20.5

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

British chicken supreme (s) 21

Dauphinoise potatoes, seasonal vegetables, brown onion puree, thyme jus 778 kcal

Prime British fillet steak 39

Seasonal vegetables, truffle mash, broccoli puree, truffle jus 784 kcal

Chilli and king prawn linguini pasta 22.5

Lobster bisque, fresh basil, cherry tomatoes, capers, truffle oil 785 kcal

Wild mushroom bourguignon pie (ve) (s) 19

Seasonal vegetables, mashed potatoes, pumpkin purée, thyme jus 995 kcal

Wild-caught Cornish mackerel (s) 22.5

Torched mackerel fillet, seasonal vegetables, potato gratin, cherry tomatoes, hollandaise sauce, capers 874 kcal

Grilled octopus burger 22

Oxford brioche, chorizo salsa, mini rosti bites, aioli, cos lettuce, beef tomato, skin-on fries, onion rings 958 kcal

Angus beef burger, BBQ pulled beef 21.5

Oxford brioche, cheese sauce, tomato, gherkins, burger sauce, grilled bacon, fries, onion rings 1180 kcal

*Extra Cheddar cheese 2 | Grilled smoked bacon 2.5
Halloumi fries 3 | Extra burger 5 | Extra Octopus 8*

Sides

Lemon & garlic tenderstem broccoli (v) 70 kcal 6

Heritage English beetroot (ve) 294 kcal 6

Seasonal vegetables (ve) 268 kcal 6

Roasted buttered baby potatoes (v) 220 kcal 6

Skin-on fries (ve) 549 kcal 5.5

Triple-cooked chips (ve) 635 kcal 6

Parmesan, garlic & truffle fries 714 kcal 6.5

Seasonal salad (ve) 87 kcal 5.5

Dinner, bed and breakfast guests can choose items highlighted with a (s) from our starter, main and dessert sections or are entitled to a £25 allowance per person

