



Napier's

ROOM SERVICE MENU

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.



Napier's

ROOM SERVICE MENU

Brunch

Served between 11am to 2pm

American Pancakes (v) 7.5

Maple syrup, berries 671 kcal

Smoked Salmon, Avocado on Toast 12.5

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 Fungi (v) 11.5

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

Toasted Sourdough & Preserves (v) 4.5

Artisan 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

Served on toasted pumpkin-seeded ciabatta, served with rocket salad & skin-on fries

Severn Smoked Salmon, Dill 16

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

Wiltshire Ham & Mature Cheddar 15.5

Honey and mustard roasted Wiltshire Ham - Spiced fruit chutney, gherkins, beef tomato, crisp cos lettuce 1102 kcal

Citrus Crushed Avocado & Artichoke (ve) 14.5

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

Snacks & Sharers

Any 3 for 20

Artisan Sourdough Bread (v)

Home-made basil butter, Kalamata olive butter 407 kcal

6.5

Kalamata Olives (ve)

142 kcal

5

Gotcha Chicken Wings

Toasted sesame seeds, spring onions 791 kcal

9

Crispy Calamari

Paprika aioli, chorizo & olive salsa 831 kcal

11.5

Moroccan Hummus (v)

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

8

Nachos with Mexican Chilli Con Carne (ve opt) 16.5

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

Loaded Fries (ve opt) 12

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

Starters

Soup of the Day (v) (ve opt) (s)	9
Sourdough, Netherend farm butter 193 kcal	
Chicken Caesar Salad (v opt) (s)	11 / 19
Baby gem lettuce, soft-boiled egg, Caesar dressing, anchovies, parmesan, sourdough croutons – 385 kcal	
Sautéed Chilli Garlic King Prawn	13 / 24
Chorizo salsa, arrabiata sauce, Kalamata olives, parsley, toasted sourdough bread 468 kcal	
Heritage English Beetroot (v) (ve opt) (s)	9.5
Local beetroot, whipped goats cheese, toasted pumpkin seeds, honey & mustard dressing, watercress 349 kcal	

Pizzas

Margarita (v) (ve opt) (s)	14
Mozzarella, cherry tomato, fresh basil 1475 kcal	
Spicy Pepperoni & Rocket (s)	16
Pepperoni, mozzarella, rocket 1938 kcal	
Pollo Diavola	17
Tomato sauce, mozzarella, 'nduja sausage, sun-dried tomatoes, roasted chicken, parmesan, chilli 1020 kcal	

Desserts

Seasonal Eaton Mess (v) (s)	9.5
Mini meringues, cream, fresh fruits, raspberry sorbet kcal 456 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 (v) (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 purée, thyme jus 778 kcal	
Chilli and King Prawn Linguine Pasta	22.5
Arrabiata, fresh basil, cherry tomatoes, capers, truffle oil 785 kcal	
Wild Mushrooms Risotto (v) (ve opt) (s)	19
Italian hard cheese, baby watercress, truffle oil 375kcal	
Wild-Caught Hake Fillet	23.5
Torched hake fillet, seasonal vegetables, gratin potatoes, béarnaise & capers sauce, cherry tomatoes 874 kcal	
Classic British Steak and Ale Pie (s)	22.5
Seasonal vegetables, mash potatoes, red wine jus 900kcal	
San Marzano Tomato Linguine (ve) (s)	18.5
Tomato sauce, fresh basil, garlic, chillies, courgettes, Kalamata olives & vegan cheese 443 kcal	

Burgers

Served with artisan brioche bun, cheese sauce, tomato, gherkins, burger sauce, grilled bacon, fries & onion rings	
Harissa Chicken Burger (s) 821 kcal	18.5
Angus Beef Burger 1180 kcal	21.5

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

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	6

Dinner, bed and breakfast guests can choose 3 courses from items highlighted with an (s) from our starter, main and dessert sections or are entitled to a £25 allowance on food per person. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.

