



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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Starters

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

Pizzas

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

Desserts

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

Mains

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

Buttermilk Harissa Chicken Burger	851 kcal	20
Angus Beef Burger	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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