

# NIGHT-TIME

## STARTERS

**SHAWARMA BITES (CHICKEN OR LAMB)** 7.9  
Tender slices of marinated chicken or lamb, slow cooked with warm Middle Eastern spices, served with toasted pitta and a smooth garlic hummus.

**HUMMUS & PITTAS (v)** 4.9  
Toasted pitas and a smooth garlic hummus.

**BRAISED SHORT RIB STARTER** 8.9  
Melt-in-the-mouth beef short rib, slow braised to perfection and finished with a rich sticky barbecue sauce.

**KING PRAWN LOLLIPOPS** 7.9  
Succulent king prawns in a crisp coating, served on skewers with a refined sweet chilli dip and a fresh lemon wedge.

**CRISPY CALAMARI** 7.9  
Lightly coated calamari, perfectly golden and served with a citrus aioli and fresh lemon.

## MAINS

**CHICKEN WRAPPED IN PANCETTA** 15.9  
Succulent chicken breast wrapped in crispy pancetta, oven-roasted and served with a light herb jus and seasonal vegetables.

**GRILLED SEA BASS** 18.9  
Crisp-skinned sea bass fillet served with lemon wedge, garlic butter, roast potatoes and seasonal greens.  
Add bearnaise or hollandaise sauce for £2.50

**BUTTERNUT SQUASH LINGUINE (ve)** 13.5  
Linguine tossed in a silky butternut squash pesto with wilted spinach and toasted pine nuts.  
Comforting, vibrant and full of flavour.

**CRAB LINGUINE** 16.9  
Delicate white crab folded through linguine with sweet mango, fresh chilli heat, and spring onion.  
Light, bright, and beautifully balanced.

## SALADS

**CHICKEN BANG BANG SALAD** 12  
Tender chicken served over crisp salad leaves, dressed in a creamy peanut, sesame and chilli bang bang sauce.

**GLAZED BEEF & GREENS SALAD** 12.5  
Tender strips of beef glazed in a rich, sweet soy reduction, served over crisp seasonal greens with fresh herbs & a light sesame dressing.

**SLOW COOKED PULLED PORK SALAD (GF)** 11.95  
Succulent slow cooked pulled pork served over crisp mixed greens, fresh vegetables and a light honey mustard dressing.

## FOR THE TABLE

**MIXED OLIVES & PICKLES (v/ve)** 4.9  
A selection of marinated Mediterranean olives paired with crisp tangy pickles.

**GARLIC BREAD (v)** 4.9  
Warm toasted baguette brushed with rich garlic butter and fresh herbs.

**GARLIC BREAD WITH CHEESE (v)** 5.9  
Our classic garlic bread topped with a generous layer of melted cheese.

## SIDES

**ROCKET & PARMESAN SALAD (v)** 4.9  
Peppery rocket tossed with shaved Parmesan and a light lemon dressing.

**CREAMY MUSHROOMS (v)** 5.5  
Sautéed mushrooms in a rich garlic cream, finished with fresh herbs.

**VEGAN SAUTÉED MUSHROOMS (v/ve)** 4.9  
Pan-fried mushrooms with garlic, herbs, and olive oil, simple, fresh, vegan-friendly.

**TRIPLE-COOKED CHIPS (v)** 4.5  
Crisp on the outside, light and fluffy within a proper steakhouse chip.

**SKIN-ON FRIES (v/ve)** 4  
Golden, seasoned and perfect with any steak or burger.  
Add truffle oil & Parmesan to elevate your chips or fries. 1.5

**TENDERSTEM BROCCOLI (v/ve)** 4.9  
Lightly seasoned and finished with sea salt & olive oil.

**DAUPHINOISE POTATOES (v)** 5.9  
Thinly sliced potatoes baked in cream, garlic and herbs until perfectly tender.

Your Event & Our Space Call 01457 878 725

# HIRE #42

## THE STEAK COLLECTION

Our steaks are hand-selected, expertly butchered, and cooked over high heat to lock in flavour. Each cut is chosen for its character - from the deep marbling of our ribeye to the melt-in-the-mouth tenderness of our fillet. We season simply, cook with precision, and let quality speak for itself. All served with triple cooked homemade chips, roasted beef tomato and sautéed mushrooms

### ★ FILLET THE #42 CUT (8oz) 29.9

Our most tender cut. Elegant, soft and luxurious with melt-in-the-mouth finish.

### ★ MARBLED RIBEYE (10oz) 26.9

Rich marbling delivers deep flavour and a buttery texture. Chargrilled so the fat renders beautifully into the meat.

### ★ SADDLEWORTH SIRLOIN (12oz) 24.9

A British classic. Juicy, flavoursome and perfectly balanced.

### ★ HOUSE RUMP STEAK (10oz) 18.9

Big on flavour, leaner in texture and matured for exceptional depth. A satisfying favourite.

### ★ THE BISTRO BAVETTE (8oz) 17.9

A French-style cut, best served rare to medium. Bold, beefy flavour.

### SAUCES & BUTTERS 2.5

Choose from... Peppercorn, Red Wine & Shallot Jus, Blue Cheese Melt, Garlic & Herb Butter, Smoked BBQ, Glaze Truffle Butter or Bearnaise.

The following steaks must be pre-ordered 24 hours in advance.

### ★ THE #42 T-BONE (16oz) 36.9

Fillet on one side, sirloin on the other. Chargrilled & finished simply to let the cut shine.

### ★ COWBOY BONE-IN RIBEYE (20oz) 39.9

A showpiece cut. Intense flavour, deep marbling, and cooked on the bone for maximum richness.

### ★ THE BUTCHERS FLAT IRON (12oz) 19.9

Tender, beefy, and excellent value. A modern steakhouse staple, expertly butchered for tenderness.

### ★ CHÂTEAUBRIAND FOR TWO 64.9

The ultimate sharing experience. Centre-cut fillet roasted until tender, served with béarnaise, roasted vegetables and two sides.

## FROM THE GRILL

### LE BRIOCHE CLASSIC CHEESEBURGER 13.5

A juicy seasoned beef patty topped with melted cheese, crisp lettuce, tomato and house sauce, all served in a toasted brioche bun. Served with salad or fries.

### BUTTERMILK CHICKEN BURGER 13.5

Crispy buttermilk fried chicken breast, topped with crunchy slaw and a tangy house mayo, all served in a brioche bun. Served with salad or fries.

### SMOKY BBQ BEEF BURGER 14.5

A flame-grilled beef patty glazed in a smoky barbecue sauce, topped with cheddar, crispy bacon, onions & pickles, all in a toasted brioche bun, Served with salad or fries.

### GRILLED PORTOBELLO MUSHROOM BURGER (ve) 12.5

A hearty combination of marinated grilled portobello mushrooms layered with roasted mediterranean vegetables and fresh herbs, served in a toasted brioche bun. Served with salad or fries.

## SOMETHING SWEET

### STICKY TOFFEE PUDDING (v) 6.9

Sticky toffee pudding served warm with rich butterscotch sauce and a scoop of vanilla ice cream.

### NEW YORK STYLE CHEESECAKE (v/GF) 6.9

Creamy New York-style cheesecake on a buttery biscuit base, served with a berry compote.

### RASPBERRY SORBET (ve/GF) 4.9

A bright and refreshing raspberry sorbet bursting with natural berry flavour, perfect for a light finish. Light, bright, and beautifully balanced.

## SUNDAY ROASTS

We know you will love our traditional Sunday Roasts! Every Sunday from 12, it's the perfect way to finish the weekend and get ready for the week ahead!

If you have any food allergies or sensitivities, please inform us before you order so that we can advise you what is contained in each dish even if you have eaten the dish before. Our menu is seasonal. The ingredients will change with the seasons and therefore an item that is in a dish one day may change the next. Menu items do not include all ingredients. Whilst we take every care in the preparation and delivery of all of our dishes, there is always a risk of cross-contamination and as such we cannot guarantee the dish is allergen free. We can only advise if the dish does not contain an allergen as an ingredient. Meat and fish products may contain fragments of bone. All weights are approximate when uncooked. If you're taking food away, please consume it on the date of purchase, keep refrigerated if you're not eating it straight away and do not re-heat.