

SUNDAY MENU



STARTERS

Yorkshire Puddings**£3.95**

Two homemade Yorkshire puddings smothered in a rich red wine gravy.

Pâte**£4.95**

Homemade chicken liver and rosemary pâte served with salad, chutney and lightly toasted ciabatta.

Prawn Cocktail**£5.95**

Atlantic prawns served on crisp salad leaves, topped with traditional Marie Rose sauce and wholegrain bread.

Italian Garlic Bread (v)**£6.95**

Thin and crispy 10" pizza based topped with garlic butter and a tomato and basil ragu. *(Add cheese for just 50p.)*

Garlic Mushrooms (v)**£5.95**

Sautéed mushrooms in a garlic, cream and white wine sauce. *(Add rosti for £1.00.)*

Nachos*for 1 £5.95 for 2 £9.95*

Crisp tortilla chips served with sour cream, guacamole and smothered in:

- Mexican beef chilli con carne, jalapeños and melted cheese
- Chunky salsa, jalapeños and melted cheeses (v)
- Slow cooked pulled pork, BBQ sauce and mixed melted cheese

Thai Fishcake**£5.95**

An authentic Thai fishcake sat on a bed of crisp lettuce, cucumber and sliced peppers with a sweet chilli sauce.

Deep Fried Brie (v)**£4.95**

Creamy French brie wedges, coated in breadcrumbs and deep fried, served with a sweet chilli jam and salad garnish.

Seafood Tempura Medley**£6.95**

King prawn, calamari and sea bass goujon coated in a tempura batter, lightly fried and served with a soy, chilli and sesame dip.

Chorizo and Halloumi Stack (gf)**£5.95**

Grilled halloumi slices and pan fried chorizo, stacked and finished with a balsamic drizzle.

Moules Marinère**£6.95**

Fresh rope grown Scottish mussels, gently cooked with onions and garlic in a creamy white wine sauce accompanied with toasted ciabatta.

Halloumi and Asparagus (v) (gf)**£5.95**

Asparagus spears, pan fried in garlic butter and served with grilled halloumi on a mixed leaf salad finished with olives.

Tempura Veg (v)**£4.95**

Mushrooms, courgette and aubergine coated in a tempura batter, lightly fried and served with a soy, chilli and sesame sauce.

**42 SUNDAY MEAL DEAL**

With any Sunday roast choose any starter or dessert just add **£2.95 per person.**

Vegetarian (v) Vegan (ve) Gluten Free (gf)

All our ingredients are locally sourced. If you have special dietary requirements, please tell your server and our kitchen staff will be happy to accommodate you.

Whilst small children are most welcome at 42 we would ask that they vacate the building by 9.00 pm. The management reserve the right to alter or change the menu at any time. Some ingredients may contain traces of nuts. All our restaurants have full air-conditioning and wheelchair access. Please note: For bookings of 10 people or more there is an optional 10% service charge.

THE 42 SUNDAY ROAST

The Traditional **£9.95**

A choice of roast lamb, beef or turkey with a Yorkshire pudding, herb roasted potatoes, cheese sauce, seasonal vegetables and lashings of rich red wine and onion gravy.

The Veggie (v) **£9.95**

Two Quorn fillets with a Yorkshire pudding, herb roasted potatoes, cheese sauce, seasonal vegetables and lashings of caramelised onion and red wine gravy.

The Giant Yorkshire **£9.95**

A choice of roast lamb, beef or turkey, herb roasted potatoes served in a giant Yorkshire pudding accompanied with cheese sauce, seasonal vegetables and lashings of rich red wine and onion gravy.

42 Feast **£10.95 (per person)**

A mixture of all roast meats, two Yorkshire puddings, herb roasted potatoes, cheese sauce, seasonal vegetables and our rich red wine and onion gravy.

(Why not try our minted or whole grain gravy?)

Sunday Lunch Extras **£1.95**

- Baked cauliflower cheese (v)
- Mashed potato (v)
- Root vegetable mash (v)
- Stuffing balls (v)
- Pigs in blankets



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SPECIALITIES

Fillet of Beef Stroganoff **£14.95**

Strips of prime fillet steak in a classic brandy, Dijon mustard and paprika cream sauce.

Pollo a la Crème (gf) **£13.95**

Large, succulent chicken breast cooked in a classic mushroom, garlic and white wine cream sauce.

(The above dishes are served with a side of your choice.)

Toad in the Hole **£9.95**

Cumberland sausages, creamy mashed potato and vegetables sat in a crisp giant Yorkshire Pudding and smothered in rich red wine and onion gravy.

Lasagne al Forno **£10.95**

Layers of lean beef mince, pasta and homemade tomato and basil sauce, topped with rich béchamel and melted cheese, served with garlic bread and salad garnish.

Fish and Chips **£8.95**

Large sea bass fillet, dipped in batter, lightly fried and served with chunky chips mushy peas and tartar sauce.

Scampi and Chips **£7.95**

Whitby wholetail scampi served with chunky chips, salad garnish and tartar sauce.

Salmon Hollandaise **£14.95**

Fresh salmon fillet, topped with a creamy Hollandaise sauce and pan fried asparagus spears served with new potatoes and veg.

Wild Mushroom and Blue Cheese Tagliatelle (v) **£10.95**

Wild mushrooms, pan fried with red onions, asparagus and spinach in a rich white wine and blue cheese sauce bound with tagliatelle.

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42 FLAME GRILLED BURGERS

A handmade burger, cooked with our very own seasoning sat on a crispy cos lettuce with a beef tomato and a gherkin. Served with a side of your choice.

Choose from:

- Homemade 100% beef patty flavoured with 42 seasoning
- Chargrilled chicken breast
- Vegetarian burger (v)

Classic **£10.95**
Classic burger with Thousand Island dressing.
(Add cheese 50p.)

Blue Cheese **£11.45**
Topped with Stilton cheese.

Pulled Pork **£11.95**
Topped with BBQ pulled pork and smothered in melted mixed cheeses.

New York **£11.95**
Topped with rashers of smoked bacon, cheese and Thousand Island dressing.

Texan **£11.95**
Topped with smokey BBQ sauce, mozzarella and crispy onion rings.

Stack It **£1.00**
Stack it with a crisp rosti.

Double Up **£4.95**
Double up with another burger.

Tower Burger **£17.95**
Two burgers and two rostis stacked.

THE GRILL

Prime cuts of locally sourced meat, chargrilled to your preference and served with your choice of side.

Rump Steak (gf) **£16.95**
Bistro 42's 12oz rump.

Sirloin (gf) **£17.95**
Our juicy 10oz prime sirloin.

Vegetarian (v) Vegan (ve) Gluten Free (gf)

Rib Eye (gf) **£19.95**
A 12oz cut of beef.

Fillet Steak (gf) **£21.95**
8oz of prime fillet steak.

Chateaubriand Steak (gf) **£44.95**
16oz thick cut of tenderloin fillet chargrilled then carved and seared with flaming brandy at your table. *(Recommended as a sharing dish.)*

Gammon Steak (gf) **£12.95**
A 12oz gammon steak served with fried egg and grilled pineapple.

Chargrilled Chicken (gf) **£11.95**
A plump chicken breast, grilled to perfection.

Cajun Chicken Breast (gf) **£12.45**
A large boneless chicken breast seasoned in Cajun spices.

Cajun Grilled Swordfish (gf) **£15.95**
A meaty swordfish steak marinated in Cajun spices and served with a spicy salsa and balsamic glaze.

BIT ON THE SIDE

Surf and Turf (gf) **£4.50**
Add sautéed garlic King prawns to any of our 42 Grill menu items.

Garni Classic **£4.50**
Add a 42 garni of grilled tomato, sautéed mushrooms in garlic butter, a fried egg and beer battered onion rings to any item.

(Add a delicious sauce to any of our 42 Grill dishes for just £1.95.)

Choose from:

- Jack Daniels and caramelised onion glaze
- Peppercorn sauce
- Diane sauce
- Blue cheese, cream and white wine sauce
- Bearnaise sauce

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LUNCH**Sandwiches****£6.45**

Choose a bread from the following, panini, ciabatta, 12" wrap, white, brown or granary bread. All sandwiches served with a salad garnish and nachos.

- Club sandwich
- Brie, bacon and cranberry
- Seabass goujons and tartare
- Smoked halloumi and mediterranean veg (v)
- Prawns in Marie Rose
- Tuna mayonnaise and red onion
- BBQ chicken melt
- Cajun chicken and roasted peppers
- Meatball melt
- Philly steak melt (*extra £1.00*)
- Roast meat of the day

Jacket Potatoes (gf)**£6.45**

A large, oven baked potato with:

- Cheese and beans (v)
- Tuna mayonnaise and red onion
- Chilli con carne
- Prawns in Marie Rose sauce
- Garlic mushrooms (v)

42 LUNCH MEAL DEAL

Choose any sandwich, then add either Chef's homemade soup of the day or a side of chunky chips, fries or onion rings for just **£1.00**.

**TAPAS**

1 dish **£3.00** 3 dishes **£8.50** 6 dishes **£16.00**

Carne - Meat

Nachos - Crisp, corn nachos topped with either slow-roasted BBQ pulled pork or spicy homemade chilli, finished with melted mozzarella.

Duck Spring Rolls - Delicate parcels packed with shredded duck and served with hoisin sauce.

Vegetarian (v) Vegan (ve) Gluten Free (gf)

TAPAS (*Continued*)

Chicken Goujons - Strips of chicken breast, coated in crisp breadcrumbs and served with homemade salsa.

Chicken Wings - Fresh chicken wings, slow roasted and topped with a Piri Piri or smoky BBQ sauce.

Mini Chicken Fajitas - A mini version of the Mexican favourite, marinated chicken, peppers and onions served with 6" wraps.

Chorizo and Halloumi (gf) - Chunks of chorizo and halloumi cheese, stacked and topped with a balsamic drizzle.

Vegetales - Vegetables

Nachos (v) (gf) - Crisp tortilla chips smothered in spicy salsa and melted cheese.

Patatas Bravas (v) - Paprika dusted potatoes with a spicy chipotle sauce.

Tempura Veg (v) - Mushrooms, courgette and aubergine coated in a tempura batter, lightly fried and served with a soy, chilli and sesame dip.

Olives (v) (gf) - A selection of olives.

Greek Salad (v) (gf) - Feta cheese, tomato, cucumber, fresh mint, red onion and olives on crisp cos lettuce, drizzled with olive oil.

Garlic Mushrooms (v) (gf) - Mushrooms sautéed in white wine, garlic and cream.

Pescado - Fish

Tempura Fish - King prawn, calamari and sea bass goujon coated in tempura batter, lightly fried and served with a soy, chilli and sesame dip.

Garlic and Chilli King Prawns (gf) - Tiger prawns sautéed in a homemade garlic and chilli butter.

Scampi - Wholetail scampi in a crisp crumb served with tartare sauce.

Salt and Pepper Squid - Crisp calamari, dusted, fried and seasoned with salt and pepper.

Moules Marinère (gf) - Fresh rope grown Scottish mussels, gently cooked with onions and garlic in a creamy white wine sauce.

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