



A LA CARTE





THE
HUDSON

WELCOMES YOU

Located in the historic County Hotel, the Hudson takes its name from the 'Railway King', George Hudson, a pioneering figure of the 19th century Northern Railway scene.

At The Hudson we offer expertly crafted cocktails and serve simple, fresh and seasonal menus, which cater for all. In an environment inspired by the luxury railcars of the past sit back and unwind in the all-day eatery for tantalising breakfast, a swift lunchtime bite or an indulgent 3-course meal.

As day turns to night our late bar comes to life. Sample the extensive Hudson cocktail list and enjoy the weekly live performances to bring in the weekend.

STARTERS

SOUP DU JOUR V	4.95	MOULES MARINIÈRE	5.95/10.95
Freshly made soup of the day, served with crusty bread & butter		Steamed in garlic, white wine & cream, served with crusty bread	
HERITAGE BEETROOT V,GF	5.95	CAPRESE SALAD V,GF	5.95
Beetroots, crumbled goats cheese, candied walnut & truffle honey		Buffalo mozzarella, beef tomato, basil & extra virgin olive oil	
HOT SMOKED SALMON GF	7.95	HUDSON CRAB BEIGNET	9.95
Waldorf salad & poached quail eggs		Served with ras el hanout mayonnaise	

SHARING STARTERS For two

BREAD & OLIVES V	7.95	BAKED CAMEMBERT BOX V	13.95
Olives marinated in thyme & citrus zest, balsamic, olive oil & toasted ciabatta		Stuffed with rosemary & garlic, drizzled with truffle oil & fougasse	
STICKY WINGS	8.95		
Sweet dipping sauce, chilli & coriander			

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PLEASE INFORM YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS



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V - VEGETARIAN
GF - GLUTEN FREE

MAINS

MINI SLIDERS Trio of mini burgers, beef, Cajun chicken & breaded fish goujon served with herb salad & mayonnaise	9.95	HUDSON LOBSTER & CRAYFISH TACO Bound in a bisque emulsion & served with truffle parmesan fries	12.95
SPELT RISOTTO V Served with balsamic glazed beets	10.95	CONFIT BELLY PORK GF Rosemary & cannellini bean fricassee	12.95
MEDITERRANEAN VEGETABLE TART V Served with rocket & sun blushed tomato salad	10.95	ROAST CHICKEN FORESTIERE GF Fondant potato & wild mushroom sauce	14.95
BEER BATTERED COD Served with chunky chips, crushed peas & tartar sauce	12.95	NAVARIN OF LAMB GF Lamb rump, lyonnaise potato, mint & caper sauce	18.95
OPEN LASAGNE V Fresh pasta sheets topped with spinach, rocket, wild mushroom, parmesan & truffle oil	12.95	WHOLE GRILLED PLAICE GF New potatoes, spring greens, lemon & caper butter	17.95
HUDSON BURGER Two 3oz beef patties, gruyere cheese, tomato, dill pickle & relish	12.95		

SIDES

BÉARNAISE SAUCE	1.95
PEPPERCORN SAUCE	1.95
HERB ROASTED NEW POTATOES	1.95
CREAMY MASH POTATO	1.95
FRENCH FRIES	1.95
TWICE COOKED CHUNKY CHIPS	2.95
HUDSON HERB SALAD	2.95
STEAMED BABY VEGETABLES	2.95
MAC & CHEESE	2.95
BUTTERED SPINACH	2.95

STEAK

8oz HADRIAN FILLET GF	23.95
8oz HADRIAN RIB-EYE GF	19.95
8oz HADRIAN RUMP GF	16.95
18oz TOMAHAWK STEAK FOR TWO to share GF	39.95

All served with confit tomato, roast field mushroom & water cress

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DESSERTS

SELECTION OF ICE CREAM & SORBET GF 4.95 Fresh fruit & coulis	STICKY TOFFEE PUDDING 5.95 Toffee sauce & vanilla ice cream
CHOCOLATE & ORANGE MOUSSE GF 4.95 Date puree, chantilly & honey comb	VANILLA CHEESE CAKE 5.95 Blueberry compote
BROWNIE SUNDAE 5.95 Vanilla ice cream, chocolate brownie, caramel & chocolate sauce	NORTHUMBRIAN CHEESE & BISCUITS 7.95 Grapes, celery, tomato chutney & biscuits
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TRIO OF DESSERTS 5.95 Vanilla cheese cake, sticky toffee pudding, chocolate brownie	

TEA & COFFEE

ESPRESSO 2.50	ENGLISH BREAKFAST TEA 2.50
DOUBLE ESPRESSO 2.50	EARL GREY 3.00
CAFÉ AMERICANO 2.50	PEPPERMINT TEA 3.00
MACCHIATO 2.50	GREEN TEA 3.00
CAPPUCCINO 3.00	BLACKCURRANT TEA 3.00
CAFÉ LATTE 3.00	LEMON & GINGER 3.00
CAFÉ MOCHA 3.50	
HUDSON HOT CHOCOLATE 3.50	

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