

THE
HUDSON

ALL DAY EATERY & LATE BAR

VALENTINE'S MENU

4 COURSE £30 (INCLUDES A HUDSON VALENTINE'S COCKTAIL)

STARTERS

THAI SWEET POTATO SOUP
Coriander yoghurt, crusty bread (V)

SMOKED DUCK SALAD
Cantaloupe melon, pedro ximenez
sherried sultanas (GF)

LAMB KOFTA
Spiced koftas, tomato and
onion salad

THAI FISHCAKES
Honey and cucumber dip (GF)

WILD MUSHROOM SOURDOUGH
Garlic and tarragon cream (V)

SHARING STARTERS

(For 2 people as a starter)

**GARLIC AND ROSEMARY
STUDDED CAMEMBERT**
Toasted focaccia, truffle oil (V)

CHEF'S DELI BOARD
Cured and smoked meats, pickles,
dips and warm crusty bread

**CHAMPAGNE
SORBET**

MAINS

GRILLED SEA BASS FILLETS
Sag aloo potatoes, tomato and
coconut moulee sauce (GF)

BEEF MASSAMAN CURRY
Sticky lime rice and roasted peanuts
(N,GF)

MOROCCAN VEGETABLE TAGINE
Couscous, pitta bread and harissa
yoghurt (V)

ROAST CHICKEN SUPREME
Fondant potato, wild mushrooms and
thyme jus (GF)

GOAT'S CHEESE PITHIVIER
New potatoes, roasted vegetables,
pesto butter (V,N)

GRILLED HALLOUMI
Greek salad, warm flatbread, macho
peas (V)

GRILL

(£8 supplement)

8oz SIRLOIN OR 8oz RIBEYE STEAK
Grilled tomato, field mushroom, skin on fries and confit onions (GF)

DESSERTS

STICKY TOFFEE PUDDING
Caramel sauce and vanilla ice cream (V)

STRAWBERRY PAVLOVA
Vanilla ice cream (V,GF)

**EUROPEAN CHEESEBOARD
SELECTION**
Crackers, grapes and chutney (V)

HOT CHOCOLATE FONDANT
Pistachio ice cream (V)

PASSION FRUIT CRÈME BRÛLÉE
Lemon biscotti

**SELECTION OF ICE CREAMS AND
SORBETS**
Fresh fruit (V,GF)



Please note: A 10% discretionary service charge will be added to your bill. Please inform your server of any dietary requirements. Vegetarian options are available. Some dishes can be modified for dietary requirements.

VALENTINE'S MENU
V - VEGETARIAN
GF - GLUTEN FREE
N - CONTAINS NUTS