

THE  
**HUDSON**  
 ALL DAY EATERY & LATE BAR

## STARTERS

<b>SOUP OF THE DAY</b> V Warm focaccia	4.95	<b>BUFFALO WINGS</b> Jack Daniel's BBQ & honey glaze	5.95
<b>SPICED &amp; CRISPY CALAMARI</b> Lemon, paprika, sea salt & red pepper chermoula dip	5.95	<b>PRAWN COCKTAIL</b> Prawns, gem lettuce, Marie rose, wholemeal bread & butter	6.95
<b>SEVERN &amp; WYE SMOKED SALMON</b> Caper & lemon vinaigrette	7.95	<div style="border: 1px solid black; padding: 10px;"> <p style="font-size: 2em; font-family: cursive; margin: 0;"><i>Hudson</i></p> <p style="margin: 0;"><b>CHARCUTERIE BOARD</b></p> <p style="margin: 0;">jamón, salchichón, lomo, chorizo served with toasted bread 12.95</p> </div>	
<b>BAKED CAMEMBERT BOX</b> V Stuffed with rosemary & garlic, served with toasted bread * For 2	13.95		

## Favourites

<b>WILD MUSHROOM OPEN LASAGNE</b> V Freshly cooked pasta, vegetable cream, spinach & parmigiano reggiano	11.95	<b>GOAN STYLE VEGETABLE CURRY</b> V With pak choi & jasmine rice *Add king prawns for 3.95	9.95
<b>RUMP STEAK STROGANOFF</b> Rump steak with stroganoff sauce with jasmine rice	12.95	<b>10oz HUDSON BURGER</b> Served with monterey jack cheese, tomato, gem lettuce, dill pickle, relish & fries	12.95
<b>BEER BATTERED COD</b> Hand-cut skin on chips, peas & tartar sauce	11.95	<b>TUNA LOIN</b> Vermicelli noodles, pak choi, coriander with ginger & lemongrass dressing	15.95

## SIDES

<b>SKIN ON FRENCH FRIES</b> V	3.00
<b>SKIN ON HAND-CUT CHIPS</b> V	3.00
<b>CREAMY MASHED POTATO</b> V	3.00
<b>BEER BATTERED ONION RINGS</b>	3.00
<b>CREAMY SPINACH</b> V	3.00
<b>MIXED BABY LEAF &amp; SPRING ONION</b> V	3.00

## DESSERTS

<b>SALTED CARAMEL BROWNIE</b> Toffee popcorn & raspberry sorbet	5.95
<b>STICKY TOFFEE PUDDING</b> Pecan & caramel sauce	5.95
<b>VANILLA CRÈME BRÛLÉE</b> Short bread biscuit	5.95
<b>SELECTION OF ICE CREAMS &amp; SORBETS</b> Chocolate, vanilla & strawberry ice cream. Raspberry, mango & passion fruit sorbets	3.95

## STEAKS

**GRILLED 8oz RIBEYE STEAK** GF 18.95  
**GRILLED 8oz FILLET STEAK** GF 27.95

All served with skinny fries,  
 confit tomato, roast field mushroom,  
 watercress & garlic butter

### Extras

**BÉARNAISE SAUCE** 2.95  
**PEPPERCORN SAUCE** V 2.95  
**BLUE CHEESE SAUCE** 2.95

## THE *Great British* CHEESE BOARD

Fine biscuits, celery, grapes & fresh fig **8.95**



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RED WINE

<b>MONTEPULCIANO D'ABRUZZO</b> PARINI	4.90 / 6.40 / 18.50
<b>MERLOT</b> CASA VISTA CENTRAL VALLEY	5.30 / 7.00 / 20.50
<b>SHIRAZ</b> SHORT MILE BAY, SOUTH-EAST AUSTRALIA	5.30 / 7.00 / 20.50
<b>PINOT NOIR</b> ÉLÉVE, PAYS D'OC	5.90 / 7.90 / 22.50
<b>CABERNET SAUVIGNON</b> GRANFORT, PAYS D'OC	23.00
<b>PINOTAGE</b> KLEINE ZALZE, COASTAL REGION	24.50
<b>MALBEC</b> ARIDO, MENDOZA	26.00
<b>GARNACHA</b> PABLO OLD VINE, CALATAYUD	27.00
<b>CHIANTI CLASSICO</b> TENUTE PICCINI	29.00
<b>RIOJA</b> VIÑA POMAL CENTENARIO, CRIANZA	30.00
<b>CABERNET SAUVIGNON-MERLOT</b> CAVES ROAD, MARGARET RIVER	31.00
<b>CHÂTEAU LYONNAT</b> LUSSAC-SAINT-ÉMILION	36.00
<b>ZINFANDEL</b> THE FEDERALIST 1776, LODI	56.00

WHITE WINE

<b>PINOT GRIGIO</b> ANTONIO RUBINI, DELLE VENEZIE	4.90 / 6.40 / 18.50
<b>CHARDONNAY</b> LOS ROMEROS, CENTRAL VALLEY	5.30 / 7.00 / 20.50
<b>SAUVIGNON BLANC</b> CASA VISTA, CENTRAL VALLEY	5.30 / 7.00 / 20.50
<b>SAUVIGNON BLANC</b> DASHWOOD, MARLBOROUGH	7.60 / 9.90 / 28.00
<b>CHENIN BLANC</b> KLEINE ZALZE VINES, COASTAL REGION	21.50
<b>ARCA NOVA BRANCO</b> QUINTA DAS ARCAS, VINHO VERDE	22.50
<b>GEWÜRZTRAMINER</b> VINE TRAIL, CURICÓ VALLEY	23.00
<b>MARSANNE-VIOGNIER</b> ÉLÉVÉ, PAYS D'OC	25.00
<b>PICPOUL DE PINET</b> PETITE RONDE	27.00
<b>ALBARIÑO</b> CASTELL DE RAIMAT, COSTERS DEL SEGRE	29.00
<b>SANCERRE</b> DOMAINE DES CHAINTRES, JOSEPH MELLOTT	41.00
<b>CHABLIS</b> VIGNERONS DE CHABLIS	46.00
<b>SAUVIGNON BLANC</b> CLOUDY BAY TE KOKO, MALBOROUGH	66.00

2-4-1  
*Cocktails*  
ALL DAY  
EVERYDAY  
Valid from the Signature  
Cocktails list only.  
T&C's apply.

*Signature*  
**COCKTAILS**  
ALL £9.95

<b>CHERRY BOMB</b> Disaronno Amaretto, Midori, Cranberry Juice	<b>GIN FRENCH MARTINI</b> Gin, Chambord, Pineapple Juice
<b>BERRY BRAMBLE</b> Gin, Lemon, Sugar Syrup, Berry Liqueur	<b>COSMO</b> Vodka, Triple Sec, Cranberry Juice, Lime
<b>BELLINI</b> Prosecco, Peach Purée	<b>POLE DANCER MARTINI</b> Absolut Vanilla Vodka, Pas- soa, Licor 43, Orange Juice, Lime, Sugar, Prosecco Shot

GIN (50ml)

<b>STAR OF BOMBAY</b> Served with Fentimans Light Tonic Water & orange	8.50
<b>MARTIN MILLERS GIN</b> Served with Fentimans Rose Lemonade & mint	8.50
<b>HENDRICKS</b> Served with Fentimans 19:05 Herbal Tonic Water & cucumber	8.50
<b>HEPPLE 50ml</b> Served with Fentiman's Light Tonic Water & fresh lemon	9.00
<b>THE LAKES GIN EXPLORER EDITION</b> Served with Fentiman's Pink Grapefruit Tonic & fresh grapefruit	9.00

ROSÉ WINE

<b>PINOT GRIGIO ROSÉ</b> ANTONIO RUBINI, DELLE VENEZIE	4.90 / 6.40 / 18.50
<b>WHITE ZINFANDEL</b> LAVENDER HILL, CALIFORNIA	5.30 / 7.00 / 20.50
<b>GAMAY NOIR ROSÉ</b> KLEINE ZALZE, COASTAL REGION	23.00
<b>LUMIÈRE DE PROVENCE ROSÉ</b> ESTANDON, CÔTEAUX VAROIS	29.00

*Champagne*  
& SPARKLING

<b>PURE PROSECCO</b>	6.50 / 29.00
<b>PROSECCO ROSE</b>	6.50 / 29.00
<b>SKINNY PROSECCO</b>	31.00
<b>MOET &amp; CHANDON BRUT 37.5CL</b>	36.00
<b>MOET &amp; CHANDON BRUT 75CL</b>	61.00
<b>MOET &amp; CHANDON ROSE BRUT 75CL</b>	71.00
<b>VEUVE CLICQUOT YELLOW LABEL 75CL</b>	71.00
<b>LAURENT PERRIER ROSE 75CL</b>	91.00
<b>DOM PERIGNON 75CL</b>	201.00

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