



A LA CARTE

THE  
**HUDSON**  

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**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.

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# STARTERS

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<b>SOUP DU JOUR</b> V	4.95	<b>CLASSIC MOULES MARINIÈRE</b>	5.95/10.95
Freshly made soup of the day with warm focaccia		Steamed in white wine, shallots, garlic & cream, served with warm bread	
<b>WATERMELON &amp; FETA CHEESE</b> GF/N	4.95	<b>CHICKEN CAESAR SALAD</b>	5.95
Compressed watermelon, dehydrated black olives, pickled pine nut purée		Crisp gem lettuce, boiled egg, croutons, parmesan, anchovies & Caesar dressing	
<b>PEACH &amp; SERRANO HAM</b>	5.95	<b>POACHED EGG, BACON &amp; BLACK PUDDING SALAD</b>	6.95
Serrano ham, roast peach purée, golden raisins, basil & manchego shavings		Crispy bacon & black pudding, soft poached egg	
<b>SOUSED MACKEREL</b> GF	5.95	<b>CRAB &amp; HAZELNUT</b>	7.95
Textures of beetroot, celeriac remoulade, pickled shallot & watercress		Crab bound in hazelnut mayonnaise, carrot & coriander salad with cumin flat bread	

## SHARING STARTERS For two

<b>HOME MADE BREADS</b> V	3.95	<b>BAKED CAMEMBERT BOX</b> V	13.95
Balsamic & olive oil		Stuffed with rosemary & garlic, served with toasted bread	
<b>BREAD &amp; OLIVES</b> V	9.95	<b>IBERICO CHARCUTERIE BOARD</b>	13.95
Stone in queen green olives, balsamic & olive oil, toasted focaccia		Jamón, salchichón, lomo, chorizo, served with bread & olives	

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PLEASE INFORM YOUR SERVER OF  
ANY SPECIAL DIETARY REQUIREMENTS



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V - VEGETARIAN  
GF - GLUTEN FREE

# MAINS

<b>MINI SLIDERS</b>	9.95	<b>HUDSON BURGER</b>	12.95
Trio of mini burgers, beef, Cajun chicken, breaded cod served in mini brioche buns		10oz beef burger, Monterrey jack cheese, tomato, gem lettuce, dill pickle, relish & fries	
<b>BEETROOT &amp; MANCHEGO RISOTTO V</b>	9.95	<b>CONFIT BELLY OF PORK GF</b>	13.95
Carnaroli risotto rice, diced & roast beetroot, shaved manchego		Juniper choux-croûte, wilted spinach, apple purée	
<b>MEDITERRANEAN VEGETABLE TART V</b>	9.95	<b>POACHED CHICKEN BREAST GF</b>	14.95
Served with rocket & sun blushed tomato salad		Confit & pressed leg, burnt onion purée & jus gras	
<b>BEER BATTERED COD</b>	11.95	<b>ROAST RUMP OF LAMB GF</b>	17.95
Served with hand cut skin on chips, peas & tartar sauce		Asparagus, peas, broad beans, creamy mashed potato & lamb jus	
<b>SMOKED HADDOCK FISH CAKE</b>	11.95	<b>WHOLE LOBSTER THERMIDOR</b>	49.95
Spinach, soft poached egg, whole grain mustard sauce		Served with hand cut skin on chips, béarnaise sauce, watercress (limited availability)	
<b>PORTOBELLO MUSHROOM PITHIVIER V</b>	12.95		
Mashed potato & truffle cream			

## SIDES

<b>MIXED BABY LEAF V</b>	1.95
<b>SKIN ON FRENCH FRIES V</b>	1.95
<b>SKIN ON HAND CUT CHIPS V</b>	2.95
<b>CREAMY MASHED POTATO V</b>	2.95
<b>BÉARNAISE SAUCE</b>	2.95
<b>PEPPERCORN SAUCE V</b>	2.95
<b>CHANTENAY CARROTS V</b>	3.95
<b>WILTED SPINACH V</b>	3.95
<b>ASPARAGUS, PEAS, BROAD BEANS &amp; SPINACH V</b>	3.95

## STEAK

<b>8oz RUMP GF</b>	14.95
<b>8oz RIB-EYE GF</b>	18.95
<b>8oz FILLET GF</b>	27.95
<b>18oz TOMAHAWK STEAK FOR TWO to share GF</b>	39.95

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

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# DESSERTS

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## NEOPOLITAN ICE CREAMS & SORBETS V 3.95

Chocolate, vanilla & strawberry ice cream.  
Raspberry, mango, passion fruit sorbets

## CHOCOLATE & ORANGE TRUFFLE V 4.95

Orange jelly, raisin purée, brandy snap  
& lemon balm

## CHOCOLATE BROWNIE V

Cherry compote, vanilla ice cream

4.95

## VANILLA PANNA COTTA

Raspberry Eton mess

4.95

## STICKY TOFFEE PUDDING V

Pecan & caramel sauce

4.95

## THE GREAT BRITISH CHEESE BOARD 8.95

Grapes, celery, tomato chutney & biscuits

## STRAWBERRY CHEESE CAKE

Balsamic strawberry & jelly glaze

4.95

# TEA & COFFEE

## ESPRESSO

2.50

## DOUBLE ESPRESSO

2.50

## CAFÉ AMERICANO

2.50

## MACCHIATO

2.50

## CAPPUCCINO

3.00

## CAFÉ LATTE

3.00

## CAFÉ MOCHA

3.50

## HUDSON HOT CHOCOLATE

3.50

## ENGLISH BREAKFAST TEA

2.50

## EARL GREY

3.00

## PEPPERMINT TEA

3.00

## GREEN TEA

3.00

## BLACKCURRANT TEA

3.00

## LEMON & GINGER

3.00

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