

THE
HUDSON

ALL DAY EATERY & LATE BAR

SIGNATURE MENU

2 COURSES £10.95 – 3 COURSES £15.95

STARTERS

SOUP DU JOUR V

Freshly made soup of the day, served with crusty bread & butter

HERITAGE BEETROOT V,GF

Beetroots, crumbled goats cheese, candied walnut & truffle honey

MOULES MARINIÈRE

Steamed in garlic, white wine & cream, served with crusty bread

CAPRESE SALAD V,GF

Buffalo mozzarella, beef tomato, basil & extra virgin olive oil

SHARING STARTERS

STICKY WINGS

Sweet dipping sauce, chilli & coriander

BAKED CAMEMBERT £3 pp supplement

Stuffed with rosemary & garlic, drizzled with truffle oil & fougasse

MAINS

ROAST CHICKEN FORESTIÈRE GF

Fondant potato & wild mushroom
sauce

BEER BATTERED COD

Served with chunky chips, crushed peas
& tartar sauce

CONFIT BELLY PORK GF

Rosemary & cannellini bean fricassee

SPELT RISOTTO V

Served with balsamic glazed beets

OPEN LASAGNE V

Fresh pasta sheets topped with spinach,
rocket, wild mushroom, parmesan &
truffle oil

8oz HADRIAN FILLET GF £10 supplement

Served with confit tomato, roast field
mushroom & water cress

SIDES

BÉARNAISE SAUCE 1.95

PEPPERCORN SAUCE 1.95

HERB ROASTED NEW POTATOES 1.95

CREAMY MASH POTATO 1.95

FRENCH FRIES 1.95

HUDSON HERB SALAD 2.95

TWICE COOKED CHUNKY CHIPS 2.95

STEAMED BABY VEGETABLES 2.95

BUTTERED SPINACH 2.95

MAC & CHEESE 2.95

DESSERTS

CHOCOLATE & ORANGE MOUSSE GF

Brandy dates, Chantilly & honeycomb (to share)

CINNAMON DOUGHNUTS

Poached pear & burnt meringue

PEANUT BUTTER PARFAIT

Caramel sauce, peanut brittle

FINE APPLE TART

Crème normande

