

THE
HUDSON
ALL DAY EATERY & LATE BAR

RESTAURANT MONTH
2 COURSES £10 3 COURSES £15

STARTERS

ROASTED BUTTERNUT SQUASH VELOUTÉ (V/GF)
Toasted hazelnut oil

SLOW COOKED BRAISED PORK CHEEK
apple textures, mustard frill

CHICKEN LEG TERRINE
celeriac remoulade, toasted sourdough

HERITAGE BEETROOT
goats cheese, chicory salad

MAINS

8 OZ BAVETTE OF STEAK
French fries, shallot and red wine sauce

CONFIT OF DUCK LEG (GF)
puy lentils, madeira jus

ROAST COD FILLET (GF)
stuffed piquillo pepper, squid ink sauce

CAULIFLOWER AND TRUFFLE RISOTTO (V/GF)
micro coriander

SIDES ALL £3 EACH
roasted root vegetables
garlic buttered tender stem broccoli
thyme + rosemary roasted new potatoes

DESSERTS

DARK CHOCOLATE AND AMARETTO MOUSSE (V/GF)
LEMON CURD CHEESECAKE, RASPBERRY SORBET
CARAMELISED EXOTIC FRUIT SALSA, MANGO SORBET (V/GF)
HUDSON WINTER ETON BERRY MESS (V/GF)

