



DRINKS

THE HUDSON

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.

HUDSON FAVOURITES

THE HUDSON 9.00

Hudson Baby Bourbon, sweet vermouth, red wine & maple syrup

THE RHUBARB ONE 9.00

Edinburgh Gin Rhubarb & Ginger, strawberry liqueur, Kamm & Sons British Aperitif, lemon, rhubarb syrup, cranberry juice, flowers

PORNSTAR MARTINI 7.50

Absolut Vanilla Vodka, Passoa, Licor 43, pineapple juice, lime, sugar, prosecco

PISTACHIO ESPRESSO MARTINI 7.50

Absolut Vanilla Vodka, chocolate liqueur, Kahlua, pistachio syrup, pistachio crumb

WHITE RUSSIAN 7.00

Finlandia Vodka, Mozart Chocolate Liqueur, Kahlua, cream, cinnamon, marshmallow

TOKYO ICED TEA 7.50

Finlandia Vodka, Bacardi Carta Blanca, Midori, Kwai Feh Lychee Liqueur, lemon, sugar & lemonade

WHITE CHOCOLATE COLADA 7.00

Koko Kanu, Mozart White Chocolate Liqueur, Crème de Cacao, pineapple, cream & fresh lime

LADY IN RED 8.00

Hepple Gin, Crème de Cassis, lemon, cranberry & raspberries



LONG & LUSCIOUS

HUDSON ZOMBIE 9.00

Bacardi Carta Blanca, Bacardi Cuatro, Wray & Nephew, apricot brandy, pineapple juice, orange juice, lime, fire

SINGAPORE SLING 7.50

Bombay Sapphire, Cointreau, Cherry Marnier, fresh lime, pineapple & grenadine

ENGLISH GARDEN MOJITO 8.00

Hendricks Gin, St Germain Elderflower Liqueur, lime, mint, cucumber, apple juice, soda

PASSIONBERRY FIZZ 7.00

Absolut Raspberry Vodka, Passoa, raspberries, strawberries, passion fruit, pineapple juice, soda

POMEGRANATE PALOMA 7.50

Sauza Silver Tequila, Cointreau, fresh lime, grapefruit & pomegranate

PASSIONFRUIT MOJITO 6.50

Bacardi Superior Rum, Passoa, lime, mint, sugar, passion fruit, soda

CHASE THE MULE 8.50

Chase Rhubarb Vodka, fresh lime, rhubarb bitters & Fentiman's Ginger Beer

FROZEN FAVOURITE 7.00

Choose a daiquiri or margarita all blended up with your favourite fruit!



SHORT & SOPHISTICATED

APPLE SIDECAR 7.50

Calvados apple brandy, Cointreau, lemon, sugar

KWAI TAI 7.50

Bacardi Cuatro, Kwai Feh Lychee Liqueur, lime, orgeat syrup, lychees

AMARETTO SOUR 6.50

Disaronno Amaretto, lemon, sugar, cherry bitter & egg white

STRAWBERRY & ELDERFLOWER NEGRONI 8.00

Strawberry gin, St Germaine Elderflower Liqueur, Campari, sweet vermouth

CARAMEL FRENCH MARTINI 7.50

Lakes Salted Caramel Liqueur, Chambord, caramel, pineapple & raspberries

JAMESON'S ROLY POLY 7.00

Jameson's, Frangelico, lemon, strawberry jam, grenadine & egg white

CHERRY OLD FASHIONED 8.50

Woodford Reserve, Cherry Marnier, cherry bitters, brown sugar

HERE'S TO YOU 7.50

Makers Mark, Apricot Liqueur, lemon, honey, basil & apple juice



FABULOUS & FIZZY

APEROL SPRITZ 6.50

Aperol, prosecco, soda

KISS FROM A ROSE 8.50

Lakes Sloe Gin, St Germain Elderflower Liqueur,
Chambord & rosé prosecco

BEVERLEY HILLS ICED TEA 9.00

Finlandia Vodka, Bombay Sapphire, Bacardi Carta
Blanca, Archers Peach Schnapps, lemon, peach &
prosecco

MOCKTAILS

STRAWBERRY & RHUBARB COOLER 3.50

Fresh strawberries, rhubarb, lemon & apple juice

POMEGRANATE PASSION 3.50

Passion fruit, pineapple, grenadine & pomegranate
juice

CHERRY & ALMOND SOUR 3.00

Pineapple, cherry bitters, almond sugar & lemon



SHARING & DARING

TIKI PUNCH (for 4 to share) 35.00

Bacardi Carta Blanca, Bacardi Cuatro, Wray & Nephew, apricot brandy, pineapple juice, orange juice, lime, fire

THE RHUBARB NINE 50.00

When just the one isn't enough, enjoy nine of our top selling cocktail "The Rhubarb One" on one of our famous cocktail trees

MONEY DOESN'T GROW ON TREES 70.00

...but Pornstar Martini's do! 9 individual Pornstar Martini's and a full bottle of prosecco (for up to 9 to share)



SUGGESTED SERVES

GIN

STAR OF BOMBAY 50ml 8.50

Served with Fentimans Light Tonic Water & orange

MARTIN MILLERS GIN 50ml 8.50

Served with Fentimans Rose Lemonade & mint

HENDRICKS 50ml 8.50

Served with Fentimans 19:05 Herbal Tonic Water & cucumber

HEPPLE 50ml 9.00

Served with Fentiman's Light Tonic Water & fresh lemon

THE LAKES GIN EXPLORER EDITION 9.00

Served with Fentiman's Pink Grapefruit Tonic & fresh grapefruit

RUM

THE KRAKEN BLACK SPICED RUM 50ml 8.50

Served with Fentimans Ginger Beer & lime

WHISKEY

THE HUDSON BABY BOURBON 50ml 8.50

Served with Fentimans Ginger Ale



WHITE WINE

ANTONIO RUBINI PINOT GRIGIO DELLE VENEZIE	4.50 / 6.00 / 17.50
LOS ROMEROS CHARDONNAY, CENTRAL VALLEY	4.90 / 6.60 / 19.50
CASA VISTA SAUVIGNON BLANC, CENTRAL VALLEY	4.90 / 6.60 / 19.50
DASHWOOD SAUVIGNON BLANC, MARLBOROUGH	7.20 / 9.50 / 27.00
KLEINE ZALZE BUSH VINES CHENIN BLANC, COASTAL REGION	20.50
QUINTA DAS ARCAS ARCA NOVA BRANCO, VINHO VERDE	21.50
VINE TRAIL GEWÜRZTRAMINER, CURICÓ VALLEY	22.00
ÉLEVÉ MARSANNE-VIOGNIER, PAYS D'OC	24.00
PICPOUL DE PINET, PETITE RONDE	26.00
CASTELL DE RAIMAT ALBARIÑO, COSTERS DEL SEGRE	28.00
SANCERRE, DOMAINE DES CHARENTRES, JOSEPH MELLOTT	40.00
CHABLIS, DOMAINE MARGUERITE CARILLON	45.00
CLOUDY BAY TE KOKO, SAUVIGNON BLANC, MARLBOROUGH	65.00



RED WINE

MONTEPULCIANO D'ABRUZZO, PARINI	4.50 / 6.00 / 17.50
CASA VISTA MERLOT, CENTRAL VALLEY	4.90 / 6.60 / 19.50
SHORT MILE BAY SHIRAZ, SOUTH-EASTERN AUSTRALIA	4.90 / 6.60 / 19.50
ÉLÉVE PINOT NOIR, PAYS D'OC	5.50 / 7.50 / 21.50
GRANFORT CABERNET SAUVIGNON, PAYS D'OC	22.00
KLEINE ZALZE PINOTAGE, COASTAL REGION	23.50
ARIDO MALBEC, MENDOZA	25.00
PABLO OLD VINE GARNACHA, CALATAYUD	26.00
CHIANTI CLASSICO LA PIEVANELLA, TRAMBUSTI	28.00
VIÑA POMAL CENTENARIO RIOJA CRIANZA	29.00
CAVES ROAD CLASSIC RED CABERNET SAUVIGNON-MERLOT, MARGARET RIVER	30.00
CHÂTEAU LYONNAT, LUSSAC-SAINT-ÉMILION	35.00
THE FEDERALIST 1776 ZINFANDEL, LODI	55.00



ROSE WINE

ANTONIO RUBINI PINOT GRIGIO 4.50 / 6.00 / 17.50
ROSÉ DELLE VENEZIE

LAVENDER HILL WHITE ZINFANDEL, 4.90 / 6.60 / 19.50
CALIFORNIA

KLEINE ZALZE ROSÉ, COASTAL 22.00
REGION

ESTANDON LUMIÈRE DE PROVENCE 28.00
ROSÉ, COTEAUX VAROIS

DESSERT WINE & PORT

ERRÁZURIZ LATE HARVEST 7.50 / 25.00
SAUVIGNON BLANC, CASABLANCA
VALLEY

GRAHAM'S LATE BOTTLED VINTAGE 5.00 / 40.00
PORT



CHAMPAGNE & SPARKLING WINE

PURE PROSECCO	6.00 / 28.00
PROSECCO ROSE	6.00 / 28.00
SKINNY PROSECCO	30.00
MOET & CHANDON BRUT 37.5CL	35.00
MOET & CHANDON BRUT 75CL	60.00
MOET & CHANDON ROSE BRUT 75CL	70.00
VEUVE CLICQUOT YELLOW LABEL 75CL	70.00
LAURENT PERRIER ROSE 75CL	90.00
DOM PERIGNON 75CL	200.00



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



BAR BITES

TRUFFLE & PARMESAN FRIES 3.95

Skin on French fries with truffle oil, parmesan shavings and roast garlic aioli

CAJUN CHICKEN WRAP 7.95

Marinated chicken breast, sour cream, chilli, & lime

SOUP DU JOUR V 4.95

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

RUMP STEAK CIABATTA 8.95

Rump steak cooked pink, boursin cheese and caramelised red onions

PEACH & SERRANO HAM GF 4.95

Serrano ham, roast peach puree, golden raisins, basil, & manchego shavings

A PLOUGHMANS LUNCH 10.95

Toasted bread, pickled onions, dry cured ham, hard boiled egg, dill pickle, & apple

WATERMELON & FETA CHEESE 4.95

Compressed watermelon, dehydrated black olives, pickled pine nut purée GF/N

THE HUDSON BURGER 12.95

Two 3oz beef patties, gruyère cheese, dill pickle, & burger relish

ROAST MEDITERRANEAN VEGETABLE & GOATS CHEESE WRAP 6.95

Roast vegetables, goats cheese, tossed with olive oil & balsamic

**SANDWICH &
A MUG OF SOUP**
5.95

Soup of the day with
HONEY ROAST HAM & GRAIN MUSTARD
TUNA, RED ONION & PEPPER MAYO

**PLOUGHMANS, CHEESE &
TOMATO CHUTNEY**

Choose from white or brown bloomer

BREAD & OLIVES 7.95

Queen green olives, ciabatta, smoked salted butter

CHICKEN CAESAR SALAD 8.95

Crisp gem lettuce, boiled egg, croutons, parmesan, anchovies & Caesar dressing

POACHED EGG, BACON & BLACK PUDDING SALAD 6.95

Crispy bacon & black pudding, soft poached egg

THE VEGAN ONE V 8.95

Cous-cous, roasted Mediterranean vegetables & five bean salad with sun flower seeds & basil oil

SALADS

THE HUDSON

PLEASE INFORM YOUR SERVER OF
ANY SPECIAL DIETARY REQUIREMENTS



BAR BITES

V - VEGETARIAN
GF - GLUTEN FREE



HUDSONNEWCASTLE.CO.UK