



DRINKS



# 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.

Sample our extensive range of classic and house cocktails, as well as our carefully selected gins served with fresh botanicals.

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## HUDSON FAVOURITES

2-4-1 ALL DAY EVERY DAY



### RASPBERRY AMARETTO MOJITO £9.95

**EQUIPMENT:** Cocktail stirrer, spirit measure

**INSTRUCTIONS:**

Using the spirit measure pour Disaronno, Chambord, lime juice and gomme into a Collins glass containing fresh mint. Stir with crushed ice to mix all ingredients. Finally, top with soda and garnish with a raspberry, lime wedge and mint sprig

**INGREDIENTS:**

Disaronno Amaretto, Chambord, lime juice, gomme, fresh mint



### PORNSTAR MARTINI £9.95

**EQUIPMENT:** Cocktail shaker, cocktail strainer, spirit measure/jigger

**INSTRUCTIONS:**

Using the spirit measure pour all ingredients into a cocktail shaker filled with cubed ice. Securing the lid, hold the shaker with both hands (one on each piece) and shake vigorously over your shoulder until it frosts up. Then strain the contents into a coupe glass. Finally, garnish with passion fruit and a shot glass of prosecco.

**INGREDIENTS:**

Absolut Vanilla Vodka, Passoa, lime juice, pineapple juice, passion fruit gomme and vanilla gomme



### PISTACHIO ESPRESSO MARTINI £9.95

**EQUIPMENT:** Cocktail shaker, cocktail strainer, spirit measure/jigger

**INSTRUCTIONS:**

Using the spirit measure pour all ingredients into a cocktail shaker filled with cubed ice. Securing the lid, hold the shaker with both hands (one on each piece) and shake vigorously over your shoulder until it frosts up. Then strain the contents into a martini glass. Finally, garnish with a pistachio rim and 3 coffee beans.

**INGREDIENTS:**

Espresso, Absolut Vanilla Vodka, Kahlúa and pistachio syrup

2-4-1 HUDSON FAVOURITES ALL DAY EVERY DAY

## HUDSON FAVOURITES

2-4-1 ALL DAY EVERY DAY



### PASSION BERRY FIZZ £9.95

**EQUIPMENT:** Cocktail stirrer, spirit measure

**INSTRUCTIONS:**

Using the spirit measure pour all ingredients into a cocktail shaker filled with cubed ice. Securing the lid, hold the shaker with both hands (one on each piece) and shake vigorously over your shoulder until it frosts up. Then strain the contents into a collins glass filled with crushed ice. Finally garnish with passion fruit, raspberry and a strawberry.

**INGREDIENTS:**

Absolut Raspberry Vodka, Passoa, pineapple juice, passion fruit purée, strawberry purée, raspberry purée and gomme



### GIN FRENCH MARTINI £9.95

**EQUIPMENT:** Cocktail shaker, cocktail strainer, spirit measure/jigger

**INSTRUCTIONS:**

Using the spirit measure pour all ingredients into a cocktail shaker filled with cubed ice. Securing the lid, hold the shaker with both hands (one on each piece) and shake vigorously over your shoulder until it frosts up. Then strain the contents into a martini glass. Finally, garnish with a cocktail stick and raspberries.

**INGREDIENTS:**

Bombay Sapphire Gin, Chambord, pineapple juice



### BERRY BRAMBLE £9.95

**EQUIPMENT:** Cocktail shaker, cocktail strainer, spirit measure/jigger

**INSTRUCTIONS:**

Using the spirit measure pour all ingredients into a cocktail shaker filled with cubed ice. Securing the lid, hold the shaker with both hands (one on each piece) and shake vigorously over your shoulder until it frosts up. Then strain the contents into a rocks glass filled with crushed ice. Finally garnish with a MB mure float, lemon wedge, mixed berries and a mint sprig.

**INGREDIENTS:**

Bombay Sapphire Gin, lemon juice, mure liqueur and gomme

2-4-1 HUDSON FAVOURITES ALL DAY EVERY DAY

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## HUDSON FAVOURITES

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**GIN FRENCH MARTINI .....£9.95**

Bombay Sapphire Gin, Chambord, pineapple juice

**PORNSTAR MARTINI .....£9.95**

Absolut Vanilla Vodka, Passoa, lime juice, pineapple juice, passion fruit gomme and vanilla gomme

**PISTACHIO ESPRESSO MARTINI .....£9.95**

Espresso, Absolut Vanilla Vodka, Kahlúa and pistachio syrup

**RASPBERRY AMARETTO MOJITO .....£9.95**

Disaronno Amaretto, Chambord, lime juice, gomme and fresh mint topped with soda

**PASSION BERRY FIZZ .....£9.95**

Absolut Raspberry Vodka, Passoa, pineapple juice, passion fruit purée, strawberry purée, raspberry purée and gomme

**BERRY BRAMBLE .....£9.95**

Bombay Sapphire Gin, lemon juice, Creme de Mure and gomme



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## LONG & LUSCIOUS

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**MANGO COLLINS**..... £7.95

Bombay Sapphire Gin, mango purée, lemon juice and gomme

**PIÑA COLADA** ..... £7.95

Koko Kanu, milk, cream, orgeat and pineapple juice

**LONG ISLAND ICED TEA** ..... £7.95

Finlandia Vodka, Bombay Sapphire Gin, Sauza Blanco Tequila, Bacardi Carta Blanca Rum, triple sec, lime juice, lemon juice and gomme

**PALOMA**..... £7.95

Sauza Tequila, lime juice, gomme and grapefruit soda

**MOJITO** ..... £7.95

Bacardi Carta Blanca Rum, lime juice, gomme and soda

**MELON PUNCH** ..... £7.95

Midori, strawberry purée and pineapple juice

**BLOODY MARY**..... £7.95

Finlandia Vodka, Merlot, Worchester Sauce, tomato juice, Tabasco, lemon juice, salt & pepper to taste

**HUDSON ZOMBIE**..... £7.95

Havana Especial, Bumbu Rum, apricot liqueur, Goslings Black Seal Rum, pineapple juice, orange juice, lime juice, gomme, Angostura bitters and... fire!



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## SHORT & SOPHISTICATED

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**THE MILKY WAY..... £7.95**

Frangelico, Vodka, Crème de Cacao Blanc, cream and milk

**MAI TAI..... £7.95**

Havana Especial Rum, Havana 7 Rum, lime juice, triple sec, orange juice, pineapple juice, grenadine

**COSMOPOLITAN..... £7.95**

Absolut Citron vodka, triple sec, lime juice and cranberry juice

**RASPBERRY BON BON..... £7.95**

Caramel Vodka, Chambord, cranberry juice, lime juice and gomme

**AMARETTO SOUR..... £7.95**

Disaronno Amaretto, lemon juice, gomme, Angostura Bitters and egg white (optional)

**FROZEN DAIQUIRI..... £7.95**

Barcardi blanco, lime juice, gomme and a flavour of your choice



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## SHORT & SOPHISTICATED

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**FROZEN MARGARITA..... £7.95**

Sauza Blanco Tequila, triple sec, gomme, strawberry purée and raspberry purée

**NEGRONI..... £7.95**

Aviation Gin, Campari and Martini Rosso

**HOUSE OLD FASHIONED..... £7.95**

Woodford Reserve Bourbon, Angostura Bitters, brown sugar and orange peel

**THE RHUBARB ONE..... £7.95**

Edinburgh Rhubarb & Ginger Gin, fraise liqueur, Kamm & Sons, lemon juice, rhubarb syrup and cranberry juice

**MATHESON'S SOUR..... £7.95**

Glenmorangie, orgeat syrup, fresh lemon and aromatic bitters. Shaken with or without egg white

**BRANDY JULEP..... £7.95**

Hennessy VS with fresh mint and a little sugar. Indulgent and refreshing.



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## FABULOUS & FIZZY

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**APEROL SPRITZ ..... £7.95**

Aperol, Prosecco, soda

**STRAWBERRY BELLINI ..... £7.95**

Prosecco and strawberry purée

**GREY GOOSE FIZZ ..... £9.95**

Grey Goose, St Germain Elderflower Liqueur  
topped with Prosecco

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## MOCKTAILS

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**0% PINA COLADA ..... £3.95**

Cream, milk, pineapple juice and orgeat syrup

**APPLE & CINNAMON COOLER ..... £3.95**

Apple juice, cinnamon syrup and lemon juice topped  
with soda

**VIRGIN MOJITO ..... £3.95**

Lime juice, mint, gomme and soda \*Option to add fruit

**STRAWBERRY & RHUBARB COOLER ..... £3.95**

Rhubarb gomme, lemon juice, strawberry purée  
and apple juice

**0% PORNSTAR MARTINI ..... £3.95**

Pineapple juice, lime juice, passion fruit gomme and  
vanilla gomme



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## HUDSON GIN SERVES

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**WHITLEY NEILL RHUBARB & GINGER..... £8.95**

Whitley Neill Rhubarb & Ginger Gin, Fever Tree Tonic, edible flowers

**BOE VIOLET ..... £8.95**

Boe Violet Gin, Fever Tree Tonic, blueberries

**STAR OF BOMBAY ..... £8.95**

Star of Bombay Gin, Fentimans Light Tonic, orange, Blue Curacao

**BOSFORD ROSE ..... £8.95**

Bosford Pink Gin with fentimans light tonic, fresh berries

**BROCKMANS ..... £8.95**

Brockmans Gin, Fentimans Pink Grapefruit Tonic, blueberries

**AVIATION ..... £8.95**

Aviation Gin, Fever Tree Elderflower Tonic, lavender

**OPIHR ..... £8.95**

Opihr Spiced Gin, Fentimans Ginger Beer, star anise, orange

**TANQUERAY SEVILLA ..... £8.95**

Tanqueray Sevilla Gin, Fever Tree Tonic, orange

**MCQUEEN & THE VIOLET FOG ..... £8.95**

McQueen & the Violet Fog with Fevertree Tonic, fresh basil, strawberries



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## SHARING & DARING

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Hudson's famous cocktail tree.  
A selection of our favourite drinks served 9 times

**PORNSTAR 9 ..... £60.00**

9 'Pornstar Martinis' served on our famous cocktail tree

**RHUBARB 9 ..... £60.00**

9 'Rhubarb Ones' our signature cocktail tree

**THE TREE OF LIFE ..... £85.00**

Choose 9 of your favourite Hudson gin serves  
Variety is the spice of life!





WINE  
&  
SPARKLING

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## WHITE WINE

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175ML / 250ML / BOTTLE

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**BETWEEN THORNS CHARDONNAY ... £5.50/£6.95/£20.50**

A crisp, fruity chardonnay with nectarines and tropical aromas. Great for spicy Asian dishes.

**ANTONIO RUBINI PINOT GRIGIO ..... £5.70/£7.20/£21.50**

Apples and Pear, with hints of white peach and pairs with light pasta, seafood, and feta salads.

**TEKENA SAUVIGNON BLANC..... £5.70/£7.20/£21.50**

Refreshing citrus and tropical fruit flavours with a crisp finish. Accompanies green vegetables, grilled fish and garlic prawns.

**KLEINE ZALZE CHENIN BLANC ..... £25.50**

Delicious ripe tropical fruit flavours and aromas of lime zest and guava. Try it with mussels, squid or avocado.

**DASHWOOD MARLBOROUGH SAUVIGNON BLANC ..... £29.95**

Brimming with zesty grapefruit, lime and Meyer lemon with mid-palate flavours of pear and passion fruit. Ideal for salmon and green, herby dishes.

**GAVI CA' BIANCA ..... £39.95**

Grown in vineyards with a cool mesoclimate - white flower and green fruit aromas, with a touch of honey. Pair with spicy meats or Thai flavours.

**TERRAZAS CHARDONNAY ..... £45.00**

From the Andes, this 2016 vintage is intriguingly complex, with plenty of floral and fresh fruit notes. Light, fresh flavours such as salads and green vegetables, as well as poached or baked salmon.

**PETIT CHABLIS, VIGNERONS DE CHABLIS ..... £42.00**

Delicate floral notes and subtle citrus. Haddock goes amazingly with this wine, as well as Chicken Caesar Salad.

**SANCERRE, JOSEPH MELLOTT ..... £46.00**

A real depth of flavour and weight, showing floral and grapefruit aromas, backed by a long-lived, fresh finish. Balances basil, rosemary and thyme perfectly, as well as



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## RED WINE

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175ML / 250ML / BOTTLE

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**VINUVA MONTEPULCIANO..... £5.50/£6.95/£20.50**

Light and fresh red, a flexible choice to partner with a range of dishes from simple chicken to spicy lamb.

**TEKENA MERLOT..... £5.70/£7.20/£21.50**

A fruit-driven Merlot with raspberries and blueberries leading to a soft finish. Great with a Sunday Roast.

**SHORT MILE BAY SHIRAZ ..... £5.70/£7.20/£21.50**

Soft and spicy partner for beef and chicken dishes with tangy or fruity sauces.

**ELEVE PINOT NOIR ..... £26.50**

Soft, lightly oaked and full of fruity aromas: cherries and blueberries, with a hint of spice. Partner with grilled salmon or herby chicken.

**POGGIO CHETO CHIANTI CLASSICO..... £30.95**

Lively young plum, cherry and spiced notes. Fresh pure fruit on the palate. Try with pastas, grilled meats and focaccia.

**VINA POMAL CENTENARIO RIOJA..... £35.00**

Aged for 12 months in oak barriques. With deep morello-cherries, dark fruits, liquorice and subtle roasted flavours. Pair with duck, cheeses and mushrooms.

**TERRAZAS MALBEC..... £45.00**

Black cherries and raisins are combined with vanilla, caramel and toasted notes. Makes a great accompaniment to garlic chicken, beef burgers and rib-eye steak.

**CHATEAUNEUF-DU-PAPE, BOIS DE PIED REDAL..... £69.00**

From the Organic vineyard of Pied Redal, a truly outstanding full-bodied wine, with dark fruit flavours and aromatic herbs. The perfect wine to pair with a medium-rare, Fillet Steak.



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## ROSÉ WINE

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175ML / 250ML / BOTTLE

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**ANTONIO RUBINI PINOT GRIGIO BLUSH £5.30/£6.96/£20.50**

Wildflowers, vanilla and strawberries. Delicate and refreshing and accompanies light pasta and rice dishes.

**LAVENDER HILL WHITE ZINFANDEL .....£5.50/£7.30/£21.50**

Soft, sweet and light, with watermelon, strawberry and red fruits. Pairs with creamy sauces and desserts.

**LE BOSQ ROSE..... £5.90/£7.75/£22.50**

Clean, dry and soft, with light grenadine aromas to partner soft cheeses, balsamic dressings and salads.

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## DESSERT WINE & PORT

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175ML / BOTTLE

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**GRAHAM'S LATE BOTTLED VINTAGE PORT .....£5.00/£40.00**

**ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC ..... £25.00**

Casablanca Valley



## CHAMPAGNE & SPARKLING WINE

125ML / BOTTLE

PURE PROSECCO .....	£6.50/£29.95
PROSECCO ROSÉ .....	£6.50/£29.95
LUC BELAIRE LUXE WHITE .....	£58.00
LUC BELAIRE ROSE, PROVENCE 75CL .....	£62.00
MOET & CHANDON BRUT 75CL .....	£11.95/£65.00
MOET & CHANDON ROSÉ BRUT 75CL .....	£69.00
MOET & CHANDON ICE IMPERIAL 75CL .....	£95.00
VEUVE CLICQUOT YELLOW LABEL 75CL .....	£70.00
LAURENT PERRIER ROSÉ 75CL .....	£115.00
DOM PERIGNON 75CL .....	£205.00
DOM PERIGNON ROSÉ 75CL .....	£400.00



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## TEA & COFFEE

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ESPRESSO .....	£2.50
DOUBLE ESPRESSO .....	£3.00
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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