

THE
HUDSON

ALL DAY EATERY & LATE BAR

NIBBLES

FENNEL SEED AND ORANGE MARINATED GORDAL AND TAGGIASCA OLIVES (V)	5
WARM BREAD, NETHEREND BUTTER (V)	6

SMALL PLATES

SMOKED CHICKEN AND HAM HOCK TERRINE	9*
PICCALILLI, TOASTED SOURDOUGH BREAD	
PUMPKIN SEED HUMMUS	8.5*
ROASTED HERITAGE CARROTS WITH SMOKED YOGHURT AND TOASTED ALMONDS (V)	
SALAD OF SHAVED FENNEL AND CHICORY	8.5
COLSTON BASSETT STILTON, PICKLED WALNUTS (V)	
GARLIC AND ROSEMARY BAKED CAMEMBERT	14
TOASTED FOCACCIA FOR TWO (V)	
POTTED SMOKED MACKEREL	9.5
HOT BUTTERED TOAST, PICKLED CUCUMBER	
SLOW COOKED MINTED LAMB RIBS	8
BLACK GARLIC	
CRISPY SQUID	7.5
GARLIC AND HONEY DRESSING	
GRILLED PRAWNS	12.5
CHILLI, ROAST GARLIC AND MISO BUTTER	
GEM SALAD WITH CAESAR DRESSING	6
CRISP SMOKED BACON, SOURDOUGH CROUTONS	
ADD:	
BUTTERMILK CHICKEN	4
HOT SMOKED SALMON	5
BUTTERMILK HALLOUMI	4
SEASONAL SOUP OF THE DAY	6.5*
FARMHOUSE BREAD, NETHEREND BUTTER (V)	

MAIN COURSE

CHEESE BURGER	14*
TOASTED BRIOCHE BUN, SKIN ON FRIES AND HOUSE DILL PICKLES	
CHICKEN AND LEEK PIE FOR TWO	28
HERB SUET PASTRY, CREAMED POTATO, AND ROAST CHICKEN GRAVY	
ROASTED CATCH OF THE DAY	18
PLEASE ASK YOUR SERVER FOR TODAY'S CATCH	
BEER BATTERED HADDOCK	14.5*
HAND CUT CHIPS, MUSHY PEAS AND TARTARE SAUCE	
350g MAPLE GLAZED BACON CHOP	14
BUBBLE N SQUEAK, FRIED DUCK EGG	
CHICKEN KIEV	13
GEM SALAD, SKIN ON FRIES	
TRUFFLE MACARONI CHEESE	15*
SAUTÉED CAULIFLOWER AND PECORINO CHEESE (V)	
WILD GARLIC GNOCCHI	14
KALE PESTO, BERKSWELL CHEESE (V)	

GRILL	
28 DAY AGED GRANWORTH BEEF SERVED WITH SKIN ON FRIES AND GREEN SALAD	
220g SIRLOIN	25
220g RIBEYE	26
220g FILLET	33.5
ADD TWO GRILLED LARGE PRAWNS IN GARLIC BUTTER	6
EXTRAS	
BÉARNAISE SAUCE	2.95
PEPPERCORN SAUCE	2.95
BLUE CHEESE SAUCE	2.95

2-4-1
Cocktails
ALL DAY EVERYDAY
More options available from The Hudson cocktail menu

The Hudson
FAVOURITES

RASPBERRY AMARETTO MOJITO · BERRY BRAMBLE PORNSTAR MARTINI · PISTACHIO ESPRESSO MARTINI
GIN FRENCH MARTINI · PASSION BERRY FIZZ

SIDES

SEASONAL GREENS WITH ANCHOVY AND LEMON BUTTER	4
TRUFFLE MACARONI CHEESE (V)	4.5
SKIN ON FRIES (V)	3.5
GREEN SALAD (V)	3.5
ONION RINGS (V)	3.5

DESSERTS

WARM ALMOND AND APPLE TART	6.5*
THICK VANILLA CREAM	
VANILLA AND TONKA BEAN MILLEFEUILLE	6.5*
COFFEE CREAM	
DARK CHOCOLATE MOUSSE	7.5
SALTED CARAMEL SAUCE, BRANDY CHERRIES	
LEMON AND PASSION FRUIT MERINGUE	7.5*
CHEESE SELECTION	9
SERVED WITH OAT CAKES, CHUTNEY AND GRAPES, COLSTON BASSETT STILTON, TUNWORTH, ISLE OF MULL CHEDDAR	

SIGNATURE MENU

*HIGHLIGHTED DISHES	
2 COURSE	16
3 COURSE	19
MONDAY-FRIDAY 12-10pm, SATURDAY 12-5pm	

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS

BEFORE ORDERING YOUR FOOD AND DRINKS IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE SPEAK TO OUR STAFF. DUE TO THE PRESENCE OF ALLERGENS IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS.