



A LA CARTE

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.

STARTERS

SOUP OF THE DAY V	3.95	MOULES MARINIÈRE	5.95
Freshly made soup of the day, served with crusty bread & butter		Mussels cooked in white wine, garlic & cream	
SEAFOOD MONEY BAG	6.95	CHICKEN LIVER PATE	5.95
Prawn, salmon & haddock filled filo pastry, served with a lobster bisque		Smoking chicken liver pate, Madeira jelly, toasted sour dough & onion chutney	
PAN FRIED SCALLOPS GF	12.95	OAK SMOKED SALMON GF	7.95
Seared black pearl scallops, vanilla cured salmon & butternut squash puree		Smoked salmon, capers, spinach, rocket dressing & lemon gel	
ROLLED GOATS CHEESE V/GF	5.95	HADRIAN BEEF CARPACCIO GF	7.95
Lightly scorched goats cheese, asparagus, beetroot & chive salad		Thin slices of rare Hadrian fillet, horseradish cream, shallot & parsley oil	

SHARING STARTERS For two

BREAD & OLIVES V	7.95	BAKED CAMEMBERT BOX V	13.95
Olives marinated in thyme & citrus zest, balsamic, olive oil & toasted ciabatta		Whole Camembert in the box marinated with garlic, orange zest, white wine served with crusty bread, herb salad & onion chutney	



MAINS

SLOW ROASTED BELLY PORK GF 15.95

Pan fried pork tenderloin, carrot texture, buttered mash potato, kale & served with thyme jus

PAN FRIED CHICKEN SUPREME GF 14.95

Dauphinoise potato, crunchy greens, pancetta, brunoise carrot & served with a chicken cream

HUDSON BURGER 13.95

Two 3oz beef patties, Monterey jack cheese, French fries, tomato, gherkin & relish

BEER BATTERED COD 13.95

Chunky chips, minted pea & asparagus, tartar sauce

OPEN LASAGNE V 12.95

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

HUDSON LOBSTER BUN 14.95

Lobster filled brioche bun served with truffle oil & parmesan chips and herb salad

HALF LOBSTER THERMIDOR GF 24.95

Lobster tail grilled with brandy, mustard, lobster bisque & Gruyère cheese. Served with a herb salad & French fries

MINI SLIDERS 8.95

Trio of mini burgers, beef, Cajun chicken & breaded fish goujon served with herb salad & mayonnaise

ROASTED LAMB RUMP GF 19.95

Kale, champ mash potato & pancetta cream

LEMON INFUSED SEA BASS GF 17.95

Coconut & coriander roast potatoes, fine beans, served with a lemon cream

8oz HADRIAN FILLET STEAK GF 23.95

8oz HADRIAN RIB-EYE STEAK GF 19.95

500g TOMAHAWK STEAK GF 29.95

All served with grilled vine tomatoes, topped with garlic butter & accompanied by the Hudson herb salad

SIDES

BÉARNAISE SAUCE	1.95	TWICE COOKED CHUNKY CHIPS	2.95
PEPPERCORN SAUCE	1.95	HUDSON HERB SALAD	2.95
HERB ROASTED NEW POTATOES	1.95	STEAMED BABY VEGETABLES	2.95
CREAMY MASH POTATO	1.95	MAC & CHEESE	2.95
FRENCH FRIES	1.95	BUTTERED SPINACH	2.95

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PLEASE INFORM YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS

V - VEGETARIAN
GF - GLUTEN FREE

LOBSTER

STEAK

DESSERTS

STICKY TOFFEE PUDDING Brandy snap tuile, vanilla ice cream	4.95	ICE CREAM & SORBET Fresh fruit & coulis	3.95
LEMON TART Raspberry jelly, meringue, fruit coulis, lemon balm	4.95	PARIS BREST Hazelnut truffle, coffee tuile & candied cherry	5.95
DOUBLE CHOCOLATE CHIP BROWNIE Macaron, semi fredo, pistachio brittle	4.95	NORTHUMBRIAN CHEESE & BISCUITS Grapes, onion compote, truffle syrup	7.95

TRIO OF DESSERTS 4.95
Double chocolate chip brownie, Paris
brest & Lemon tart

TEA & COFFEE

ESPRESSO	2.50	ENGLISH BREAKFAST TEA	2.50
DOUBLE ESPRESSO	2.50	EARL GREY	3.00
CAFÉ AMERICANO	2.50	PEPPERMINT TEA	3.00
CAPPUCCINO	3.00	GREEN TEA	3.00
CAFÉ LATTE	3.00	BLACKCURRANT TEA	3.00
MACCHIATO	2.50	LEMON & GINGER	3.00
CAFÉ MOCHA	3.50		
HUDSON HOT CHOCOLATE	3.50	3 HOMEMADE PRALINE TRUFFLES	2.00

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