

## STARTERS

### SOUP OF THE DAY

Served with warm crusty bread and butter (V, GF available)

### SMOKED CHICKEN CAESAR SALAD

Baby gem, croutons, bacon, anchovies, fresh parmesan

### SALT & PEPPER SQUID

Blend of Sichuan and black pepper with a plum sauce (GF)

### BAKED POTATO TOTS

Cheese, spring onion, sour cream and Sriracha mayo (V, GF)

### HUDSON NACHOS

Crisp tortillas with salsa, jalapenos, sour cream, guacamole and melted mozzarella (V)

### CHICKEN SOUVLAKI SKEWERS

Dill and cucumber dip (GF)

### TOMATO BRUSCHETTA

Plum tomato, red onion, garlic on toasted ciabatta (VE)

## EXTRA SIDES

CAULIFLOWER CHEESE (V) ..... £4.00

PIGS IN BLANKETS ..... £4.00

SAGE & ONION STUFFING (V) ..... £4.00

SPRING GREENS (V,GF) ..... £4.00

ROAST POTATOES (GF) ..... £4.00

CREAMED MASH (V,GF) ..... £4.00

THE

# HUDSON

RESTAURANT & LATE BAR

## SUNDAY LUNCH

1 COURSE **£17.95** | 2 COURSES **£21.95**

3 COURSES **£25.95**

## MAIN COURSES

### CLASSIC CHEESEBURGER

6oz patty with american cheese, ketchup, yellow mustard and dill pickle

### THE VEGAN BURGER

Chargrilled veggie burger, vegan melted cheddar, avocado, tomato and garlic aioli (VE)

### PESTO CHICKEN PENNE

Chicken, green beans and sun blushed tomatoes in a fresh pesto sauce (N)

### CAMBODIAN YELLOW PEANUT CURRY

Fragrant jasmine rice (VE,N)  
ADD CHICKEN **£1** (733Kcal)  
ADD PRAWNS **£4** (728Kcal)

### TIGER PRAWN AND CHORIZO SPAGHETTI

Fresh tomato sauce, cherry tomatoes and a hint of chilli

### SEARED SALMON WITH PRESERVED LEMONS

Red quinoa and pea shoots  
(£4.00 SUPPLEMENT)

## ROAST DINNERS

ROAST SIRLOIN OF BEEF  
(£2.00 SUPPLEMENT)

SLOW COOKED FEATHER  
BLADE OF BEEF

CONFIT LAMB SHOULDER

ROAST CHICKEN SUPREME

ROAST BELLY PORK

APRICOT & CHESTNUT  
ROAST (N, V)

DUO OF ROAST MEAT  
OR NUT ROAST  
(£4.00 SUPPLEMENT)

All served with Yorkshire pudding, creamed mashed potato, duck fat roasties and seasonal vegetables

Gluten free versions available

## DESSERTS

CHOCOLATE BROWNIE  
Vanilla icecream (GF)

MIXED BERRY ETON MESS  
Smashed meringue, vanilla cream (V, GF)

RICH DARK CHOCOLATE  
& SALTED CARAMEL TART  
Whipped mascarpone (VE, N)

WHITE CHOCOLATE  
CHEESECAKE  
Raspberry coulis

BAKED LEMON TART  
Crushed meringue

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.

**V - VEGETARIAN, VE - VEGAN, N- NUTS, GF - PLEASE ASK FOR OUR GLUTEN FREE MENU**

THE

---

---

HUDSON

---

---

RESTAURANT & LATE BAR

SUNDAY LUNCH MENU