

STARTERS

KOREAN CHICKEN BITES

Fried chicken, sweet and spicy gochujang sauce, spring onion and sesame seeds

MAC 'N' CHEESE CROQUETTE

Mac and cheese croquette, sriracha mayo sauce, rocket (V)

ARANCINI

Mozzarella and caramelised onion Rice balls, tomato sauce, rocket, parmesan (V)

SOUP OF THE DAY

served with bread roll and butter

CAESAR SALAD

Lettuce, bacon bits, croutons, poached egg, parmesan, Caesar dressing

GARLIC FLATBREAD

Flatbread, garlic, olive oil, parsley

TOMATO AND MOZZARELLA BRUSCHETTA

sliced mozzarella plumb tomato with rocket and basil pesto

SIDES

CAULIFLOWER CHEESE £4.00

SAGE AND ONION STUFFING £4.00

SEASONAL VEGETABLES £4.00

ROAST POTATOES £4.00

CREAMED MASH POTATOES £4.00

THE

HUDSON

RESTAURANT & LATE BAR

SUNDAY LUNCH

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

3 COURSES **£25.95**

MAIN COURSES

SIGNATURE BURGER

Beef patty, bacon, cheddar cheese, pickles, lettuce, burger sauce, mustard mayo, vegan brioche bun, served with fries or sweet potato fries

FISH AND CHIPS

Battered crispy fish fillet, served with fries and tartar sauce

CHICKEN KATSU CURRY

Crumbed chicken, Japanese katsu sauce, served with steamed rice

CHICKEN ALFREDO

Creamy pasta, grilled chicken, portobello and button mushrooms, parmesan cheese, pesto

VEGAN BURGER

Chargrilled veggie burger, vegan melted cheddar, garlic Mayo, guacamole lettuce, tomato, vegan brioche bun, served with fries or sweet potato fries (VE)

PEPPERONI PIZZA

Tomato sauce, pepperoni, mozzarella, rocket

ROAST DINNERS

SLOW COOKED FEATHER BLADE OF BEEF

CONFIT PORK BELLY

ROAST LEG OF LAMB

NUTLESS NUT ROAST (V)

ROAST CHICKEN SUPREME

DUO OF MEATS

(£4.00 SUPPLEMENT)

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

Gluten free versions available

DESSERTS

MIXED BERRY ETON MESS

crushed meringue mixed fruits of the forest berries and Chantilly cream (V)

SELECTION OF ICE CREAMS

3 Scopes of ice cream fresh berries and Florentine wafer

GLUTEN FREE VEGAN CHOCOLATE AND SALTED CARAMEL BROWNIE

Black cherry ice cream raspberry coulis fresh berries (VE, GF)

SICILIAN LEMON CHEESECAKE

Chantilly cream fresh berries raspberry coulis (V)

STICKY TOFFEE PUDDING

vanilla ice cream toffee sauce (V)

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

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SUNDAY LUNCH MENU