

RESTAURANT & LATE BAR

2-COURSES £14 | 3-COURSES £16

BREAD, OLIVES & OILS £3 Supplement

STARTERS

BUTTERNUT SQUASH & SWEET POTATO SOUP

Herb yoghurt, crusty bread (V,GF available)

HUDSON WINGS

XI an wings, spring onion, peanuts, chilli, sesame

MONGOLIAN BEEF SKEWERS

Black bean aioli

STEAMED SCOTTISH MUSSELS

Thai style or garlic and cream sauce, crusty bread (GF available)

TEMPURA KING PRAWNS

(£7 supplement) Asian salad, sweet chilli jam

GRILLED HALLOUMI

Baba ganoush, olive tapenade (GF)

MAIN COURSE

CHICKEN SCHNITZEL

Fried hen's egg, crispy potatoes, Caesar style salad

WILD MUSHROOM LASAGNE

Spinach, parmesan, truffle cream sauce (V)

SEAFOOD LINGUINE

Prawns, mussels, squid, chilli and garlic oil

HUDSON BEEF BURGER

Confit onions, melted cheddar, pickles. French fries

HUDSON VEGAN BURGER

Vegan cheddar, pickles, sweet potato fries (VE)

DEEP FRIED HADDOCK & CHIPS

Minted peas, chunky chips, tartare sauce, dill pickles

TENDER LAMB RENDANG CURRY

Sticky jasmine rice, pineapple salsa (GF)

CHARGRILLED 80Z SIRLOIN STEAK

(£12 Supplement) Chunky chips, roast tomato, mushrooms, rocket salad (GF)

DESSERTS

DOUBLE CHOCOLATE BROWNIE

Peanut ice cream (V,N)

BLUEBERRY & ALMOND TART

Vanilla custard (V,N)

HUDSON ETON MESS

Smashed meringue, berry compote (V,GF)

SELECTION OF ICE CREAM & SORBETS

Fresh fruit (V,GF)

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.