

THE
HUDSON

ALL DAY EATERY & LATE BAR

SUNDAY LUNCH

1-COURSE £13.50 | 2-COURSES £16.60 | 3-COURSES £19.50

STARTERS

GARLIC DOUGH BALLS (V)
Garlic butter & hummus

CHICKPEA, GARLIC, LEMON & TAHINI (V)
With cumin flat bread

CLARKY'S BAKERS BASKET (V)
A selection of home-made bread with truffle
honey butter

HARISSA SPICED CHICKEN BON BONS
Saffron Aioli

BUFFALO WINGS
Jack Daniels BBQ honey glaze

SOUP OF THE DAY (V)
With warm focaccia

SPICED & CRISPY CALAMARI
Lemon, paprika, sea salt & red pepper
chermoula dip

QUEEN GREEN OLIVES & BREADS (V)
Stone in olives, homemade bread & oil
*For 2 to share

Roasts

ROAST SIRLOIN OF BEEF
With Thyme Yorkshire pudding

ROAST LOIN OF PORK
With apple sauce & crackling

ROAST CHICKEN BREAST
With chipolata, sage & onion stuffing

All roasts are served with potatoes, honey & thyme roast roots & seasonal greens
with pan roasting gravy

MAINS

BEER BATTERED COD
Hand-cut skin on chips, peas & tartar sauce

GOAN STYLE VEGETABLE CURRY (V) (VE)
With pak choi & jasmine rice

10oz HUDSON BURGER
Served with Monterey Jack cheese, tomato,
gem lettuce, dill pickle, relish & fries

WILD MUSHROOM OPEN LASAGNE (V)
Freshly cooked pasta, vegetable cream, spinach & Parmigiano Reggiano

LAMB RAGU TAGLIATELLE
Served with salsa verde

CHICKEN CAESAR SALAD
Little gem croutons, parmesan & anchovies

TUNA NICOISE
Green beans, soft boiled egg, capers,
tomatoes & red wine vinaigrette

DESSERTS

SALTED CARAMEL BROWNIE
Toffee popcorn & raspberry sorbet

STICKY TOFFEE PUDDING
Pecan & caramel sauce

12 TIER CHOCOLATE CAKE
Layers of rich chocolate & orange ganache with crème chantilly *For 2 to share

BAKED VANILLA CHEESECAKE
Fruits of the forest berry compote

ESPRESSO CRÈME BRÛLÉE
Short bread biscuit

Please note: A 10% discretionary service charge
will be added to your bill. Please inform your
server of any dietary requirements. Vegetarian
options are available



SUNDAY LUNCH
V - VEGETARIAN
GF - GLUTEN FREE