

HUDSON

STEAKHOUSE

STARTERS

- House made rosemary focaccia to share with marinated olives and basil pesto 5.50
Crispy goats cheese medallions, caramelised apples and baby spinach 6.50
Buffalo mozzarella with vine tomatoes, crushed olives, fresh basil and balsamic 7.50
Chicken liver parfait, ginger apple relish and parmesan crostini 7.50
Aromatic duck salad, sesame soy dressing and crispy wontons 7.50
Tempura tiger prawns with spicy ponzu dip 9.00
Blue swimmer crab and avocado remoulade, wasabi lime dressing 9.00
Salt and pepper squid, Nobu creamy spicy sauce 8.00
Hudson starter plate (for 2 to share) 18.00

STEAKS

The Steaks at Hudson are sourced from a farm assured cooperative in Staffordshire featuring Angus and Limousin beef. They are then slow matured for a minimum of 35 days by our local butcher.

Flat iron (top blade) 8oz 18.00

Rib eye super marbling 10oz 22.00

Centre cut sirloin 10oz 23.00

Prime rump 14oz 24.00

Prime fillet 6oz 25.00

Prime fillet 8oz 30.00

Prime fillet 10oz 35.00

Hudson Porterhouse 16oz 27.00

All Served with Hudson bearnaise and red wine glaze

'Surf and turf' add grilled garlic tiger prawns to your steak 5.00

Add a slice of our delicious parfait 2.50

Peppercorn sauce 2.00

Larger steaks available as a pre-order

CLASSICS

8oz chuck steak Hudson burger, aged cheddar, onion fig jam and salt and pepper fries 14.00
(add maple cured bacon) 2.50

Herb crusted Cornish cod, crab risotto, peas, edamame, basil oil 18.00

Roasted 'Banham White' chicken breast, tarragon parfait jus and confit bacon 17.00

Spiced Sweetcorn fritters, wok seared vegetables and sweet potato mash 14.00

SIDES TO SHARE

- French fries 3.50
- Truffle parmesan fries 4.50
- Gratin dauphinoise 5.00
- Garlic portobello mushrooms 3.50
- Buttered leaf spinach 4.00
- Rocket and parmesan salad 4.50
- Tomato, red onion and basil salad 4.00
- Mixed leaf salad 3.00
- French beans with almonds 4.00

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