

HUDSON

STEAKHOUSE

STARTERS

- House made rosemary focaccia to share with marinated olives and basil pesto 7.50
Goat's cheese medallions, caramelised apples and baby spinach 8.25
Cornish smoked mackerel pâté, pickled cucumber, horseradish cream and dark rye 8.50
Tempura tiger prawns and crispy calamari with creamy spicy nobu sauce 10.50
Blue swimmer crab and avocado remoulade, wasabi lime dressing 11.50
Buffalo mozzarella with heritage tomatoes, crushed olives, fresh basil and balsamic 8.75
Chicken liver parfait, ginger apple relish and toasted sourdough 8.75
-

STEAKS

Served with béarnaise sauce and seasonal garnish

The steaks at Hudson are hand picked by our local butcher and aged for 30 days

Flat iron top blade 8oz 17.50

Centre cut sirloin 10oz 24.50

Rib eye super marbling 12oz 26.50

Prime fillet | 6oz 28.00 | 8oz 32.00

Double sirloin Porterhouse 16oz 28.50

Add peppercorn sauce, red wine jus, chimichurri, blue cheese butter or garlic, herb butter 1.95

Add grilled garlic tiger prawns to your steak 6.00 | Add a slice of our delicious parfait 3.50

Larger steaks are available please ask

CLASSICS

Hudson chuck steak and short rib cheese burger with onion fig jam, salt and pepper fries 15.50
(also available as a vegetarian 'Beyond' burger)

Tempura or grilled fillets of seabass with asparagus, buttered peas and tartare sauce 18.50

Tortelloni stuffed with butternut squash, sun-blushed tomatoes, asparagus, pesto and parmesan 15.50

SIDES TO SHARE

- French fries 3.50
- Truffle parmesan fries 4.50
- Gratin dauphinoise 5.00
- Rocket and parmesan salad 4.00
- Roasted vine tomatoes, crispy shallots and fresh basil 4.00
- Garlic portobello mushrooms 4.00
- French beans with toasted almonds 4.00

ALLERGIES: Dishes may contain nuts.

Please make a member of staff aware if you have any allergies or dietary requirements.