

HUDSON

STEAKHOUSE

STARTERS

- House made rosemary focaccia to share with marinated olives and basil pesto 8.50
Goat's cheese medallions, caramelised apples and baby spinach 9.50
Cornish smoked mackerel pâté, pickled cucumber, horseradish cream and dark rye 9.50
Tempura tiger prawns and crispy calamari with creamy spicy nobu sauce 11.00
Chicken liver parfait, ginger apple relish and toasted sourdough 9.50
Buffalo mozzarella with vine tomatoes, crushed olives, basil and balsamic 9.50
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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 19.50
Centre cut sirloin 10oz 25.50
Rib eye super marbling 12oz 27.50
Prime fillet 6oz 29.00 | 8oz 33.50
Double sirloin Porterhouse 16oz 33.50

Add peppercorn sauce, red wine jus, chimichurri sauce or garlic herb butter 2.25

Add grilled garlic tiger prawns to your steak 8.00 | Add a slice of our delicious parfait 4.00

Larger steaks are available please ask

CLASSICS

- Hudson chuck steak and short rib cheese burger with tomato chilli jam, salt and pepper fries 18.50
(also available as a vegetarian 'Beyond' burger)
Medallions of fillet steak with truffle mash and madeira wild mushroom fricassée 23.50
Grilled fillets of seabass with asparagus, buttered peas and chardonnay beurre blanc 22.50
Seabass fish and chips with tartar sauce, garden leaves and chilli vinegar 19.95
Tortelloni stuffed with butternut squash, sun-blushed tomatoes, asparagus, pesto and parmesan 16.50
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SIDES

- French fries 4.50
- Truffle parmesan fries 5.50
- Gratin dauphinoise 5.50
- Rocket and parmesan salad 5.00
- Vine tomatoes, shaved red onion and basil 5.25
- Garlic portobello mushrooms 5.00
- French beans with toasted almonds 5.25
- Buttery mash with caramelised onion gravy 5.00
- Hudson caesar salad 5.25

ALLERGIES:

Please make us aware of any allergies or dietary requirements. Dishes may contain nuts.