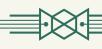


### STARTERS & SHARERS

Spicy Olives	£4.50
Mixed with pickled smoky garlic	
Cheesy Garlic Bread	£4.25
Tomato Bruschetta (v) Another classic served the way it was intended	£6.75
Courgette Fritter (v) Served with wild rocket and a Greek style dip	£6.50
Goat's Cheese & Red Onion Tart (v) Served on a bed of wild rocket	£7.90
Soup of the Day Served with toasted bread. Ask your waiter for today	£6.95 ay's choice.
Roasted Mixed Pepper Soup (Vegan)	£6.95
Calamari Served with homemade tartar sauce	£7.95
Chicken Liver Pate Served with toast and pickle	£7.50
Avocado & Beetroot Tartar	£6.75
Prawn Cocktail British classic served how it was intended	£9.50
Mussels Served in a traditional white wine creamy sauce with toasted bread	£9.50
Deep Fried Camembert (to share) (v) Served with toast & cranberry compote	£13.95



#### SALADS

Hudson's Vegetarian Salad (v)	£11.95
Mixed leaves, cucumber, tomatoes,	
radishes, chickpeas, red onion	
& toasted almond flakes	
Hudson's Tuna Salad	£13.95
Atlantic tuna, kalamata olives,	
mixed leaves, cucumbers, tomatoes	
& radishes served with a boiled egg	
Grilled Chicken Salad	£13.95
Mixed spice marinated chicken,	
mixed leaves, cucumber, tomatoes,	
radishes and toasted almond flakes	

Allergy Information. All dishes are prepared in kitchens where nuts and flour etc are commonly used. Therefore we cannot guarantee that our dishes will be free from traces of these products. Olives may contain stones, fish and meat dishes may contain bones and all dishes may contain items not mentioned in the menu description. If you have any allergy concerns please speak to a member of our team before ordering and we will happily guide you through which dishes are suitable.



# THE GRILL

#### CHOOSE A MEAT DISH WITH A SAUCE AND A SIDE

Hudson's House is proud to be in partnership with The Rare Breed Meat Company which farms lands on the Marks Hall Estate near the picturesque Colne and Stour Valleys on the Essex / Suffolk borders. Focusing on locally produced meats fed on organic feeds in the best of the British countryside which makes our meats as sustainable free from any additives or growth promoter. This truly is the Best of British.

Sirloin Steak	8oz	Fillet Steak	7oz
Tender yet succulent with	£23.95	The leanest most succulent piece of meat	£29.95
a strip of juicy crackling		Côte De Boeuf	£29.95
Ribeye Steak Rich in marbling and bursting with	8oz £24.95	On the bone rib steak with lots of marbling for the most juiciest of steaks. Served with garnish	2
juicy flavours. Cut from the rib section, this cut of steak is most satisfying		Chop of the Day  Either Welsh lamb chops or our succulent pork ch	£19.95
Rump Steak The tastiest of steaks from our selection & bursting with flavour	10oz £22.00	Please ask your waiter for today's choice	•

# SAUCES **ALL £2.50**

**Red Wine** Creamy Mash Potato **House Salad** Peppercorn **Seasonal Vegetables** Mushroom Bearnaise **Jacket Potato** 

**Fries Sweet Potato Fries** Tomato & Red **Onion Salad** 

Sautéed French Beans & Garlic **Grilled Corn Cob** 

£16.50

**BURGERS** Our burgers are made in-house with the finest cuts of meat. They are minced & shaped daily to ensure the tastiest burgers every time

Coleslaw

SIDES

**ALL £4.50** 

**Hudson's Burger** 

Crispy bacon, cheese & in-house battered onion ring. Served on a brioche bun with classic burger relish & fries.

£16.50 **Grilled Chicken Breast** 

> Grilled chicken fillet served on a brioche bun with burger salad & fries.

Add bacon, smoked cheese, blue cheese or onion compote for an extra £1. Add a fried egg for £1.50 All our burgers can be served skinny style. *Just inform your waiter.* 

# MAINS

- 1	MAINS	
	Please ask your waiter for today's selection	£16.50
	Fish & Chips Beer battered Norwegian cod (sometimes haddock depending on the fishmongers catch)	£17.95
	Rack of Pork Ribs  Marinated in homemade BBQ sauce & slow roasted. Served with fries & a grilled corn cob	£19.95
	Slow Roasted Belly Pork Served with savoy cabbage, creamy mash potato & homemade gravy on the side	£17.95
	Four Cheese Macaroni Served with a house side salad	£14.95
	Pan-fried Salmon Served with baby new potatoes, green beans & a homemade lemon sauce	£19.95
	Mussels & Fries Served in a classic white wine, shallot & parsley sauce	£18.95
	Vegetable Curry (V) Seasonal vegetables mixed with a creamy curry sauce & served with yellow rice on the side	£15.95
	Grilled Corn Fed Chicken Breast Grilled chicken breast served with creamy mash potato, baby carrots with a homemade gravy on the	£19.95 side



DESSERTS	
Chocolate Brownie (v) Served with vanilla ice cream	<b>£7.5</b> 0
Homemade Cheesecake (v) Served with cranberry sauce	<b>£7.5</b> 0
Selection of Ice-Cream (v) (please ask your waiter for today's selection)	<b>£7.5</b> 0
Seasonal Apple Crumble (v) Served with homemade custard	<b>£7.5</b> 0
Classic Eton Mess (v)	£7.50
Sticky Toffee Pudding (v) Served with toffee sauce & vanilla ice cream	<b>£7.5</b> 0
Cheese Plate (v) 2 piece cheese plate served with crackers, grapes & red onion chutney	£9.99

V: Suitable for vegetarians

A discretionary 12.5% service charge will be added to your bill.