

SMALL PLATES

RED VELVET PRAWNS

Crispy prawns in red velvet breadcrumbs. Served with sriracha mayo

10.75

HAGGIS PAKORA

Homemade with Macsween award winning haggis. Served with mint & coriander sauce

8.95

MAC & CHEESE FRITTERS

Homemade fritters filled with our house mac & cheese and pulled BBQ beef brisket. Served with your choice of: CLASSIC BBQ SAUCE | HOT SAUCE | KOREAN BBQ SAUCE

8.95

CORN HUSH PUPPIES (V)

Sweetcorn fritters. Served with your choice of: BBQ SAUCE | SRIRACHA MAYO

7.95

HUDSON ST GRILL WINGS (GF)

Grilled 3 bone wings with pickled veg. Tossed in your choice of: CLASSIC BBQ SAUCE | HOT SAUCE | KOREAN BBQ SAUCE

9.50

HUDSON NACHOS (V)

Hand cut tortilla chips, Cheddar cheese, jalapeño peppers, smashed avocado, cheese sauce, tomato salsa and sour cream
ADD PULLED BBQ BEEF BRISKET | 2.50

12.25

HUDSON CLASSICS

FULL SCOTTISH BRUNCH

Double back bacon, fried eggs, link or lorne sausages, grilled tomato, baked beans, mushroom, haggis and crispy chips

16.00

GARDEN BRUNCH (VG)

Vegetable sausages, mixed grains, baked beans, mushroom, grilled tomato and sliced avocado
ADD TWO FRIED EGGS (V) | 2.50
ADD CRISPY CHIPS (VG) | 3.75

12.75

CLASSIC MAC (V)

Classic mac & cheese made with oak smoked Arran Cheddar and topped with crispy breadcrumbs
ADD PULLED BBQ BEEF BRISKET | 2.50

13.25

FISH SUPPER

In crispy homemade Scottish beer batter. Served with crispy chips, mushy peas, tartar sauce and fresh lemon

18.00

BAKED SALMON FILLET (GF)

With dressed salad leaves, tenderstem broccoli, pickled veg and chargrilled lime. All drizzled with sriracha mayo and basil oil

18.00

FLAME GRILLED BBQ RIBS

Freshly grilled marinated pork ribs, glazed with your choice of sauce and served with corn fritters and crispy chips. Served with your choice of: CLASSIC BBQ SAUCE | HOT SAUCE | KOREAN BBQ SAUCE

21.95

CHICKEN & RIBS

Garlic & herb marinated quarter chicken and half rack of ribs glazed with your choice of sauce and served with crispy chips and mixed salad leaves. Served with your choice of: CLASSIC BBQ SAUCE | HOT SAUCE | KOREAN BBQ SAUCE

28.00

HALF ROAST CHICKEN (GF)

Garlic & herb marinated chicken glazed with your choice of sauce and served with crispy chips and mixed salad leaves. Served with your choice of: CLASSIC BBQ SAUCE | HOT SAUCE | KOREAN BBQ SAUCE

18.75

Salads

GRILLED CHICKEN CAESAR

Gem lettuce, homemade sourdough croutons, smoky Caesar dressing and Gran Levanto cheese. Topped with pulled chicken, crispy bacon bits and a poached egg
Go veggie without the chicken & bacon (V) | 13.50

16.25

GREENS & GRAINS (VG)

Mixed leaves, mixed grains, roasted peppers and onions. Tossed in our pineapple dressing and served with pickled carrot, radish & pink onions. All topped with fresh sliced avocado and Omega seeds
ADD PULLED CHICKEN | 3.00
ADD TORN MOZZARELLA (V) | 2.00
ADD SALMON | 3.75

13.95

We advise you to speak to a member of staff or visit our website, www.restaurantallergens.com/hudsongrill if you have any food allergies or intolerances.



BURGERS & BUNS

All served with crispy chips

CLASSIC BURGER

A fresh beef patty with sliced tomato, gem lettuce, pickled pink onions, sliced gherkins and tomato relish
ADD MONTERAY JACK CHEESE | 1.50

15.00

BACON & CHEESE BURGER

Our Classic burger with added back bacon and Monterey Jack cheese

18.00

BBQ BRISKET BURGER

Our classic burger, topped with pulled BBQ beef brisket, back bacon and Monterey Jack cheese

18.00

FRIED CHICKEN BURGER

A breaded buttermilk chicken breast topped with smashed avocado and tomato salsa. With sliced tomato, gem lettuce, pickled pink onions, sliced gherkins and tomato relish

17.00

BEETROOT BURGER (VG)

A juicy beetroot & quinoa patty with smashed avocado and tomato salsa. With sliced tomato, gem lettuce, pickled pink onions, sliced gherkins and sriracha mayo

16.00

CORN FRITTER BANH MI (VG)

Crispy white roll filled with sweetcorn fritters, pink pickled onions, Asian style slaw and pickled veg. Topped with sriracha mayo

16.50

PULLED BEEF BANH MI

Crispy white roll filled with pulled BBQ beef brisket, pink pickled onions, Asian style slaw and pickled veg. Topped with a fried egg & drizzled with pineapple dressing

17.50

RED VELVET PRAWN BANH MI

Crispy white roll filled with crispy red velvet prawns, pink pickled onions, Asian style slaw and pickled veg. Topped with a fried egg and drizzled with pineapple dressing

17.50

UPGRADE TO LOADED FRIES

BBQ CHEESE FRIES (V) +1.95
PULLED BBQ BEEF FRIES +3.25

Sourdough PIZZA

Hand stretched sourdough base cooked to perfection in Archie, our traditional stone pizza oven

MARGHERITA (V)

Tomato sauce and melted mozzarella topped with fresh torn mozzarella and basil oil

13.25

PEPPERONI

Tomato sauce and melted mozzarella topped with sliced pepperoni and basil oil

14.75

HAGGIS PIZZA

Tomato sauce and melted mozzarella topped with haggis, roasted peppers and coriander dressing

15.75

GOATS' CHEESE & PEPPER (V)

Tomato sauce and melted mozzarella, topped with mushroom, baby spinach, roasted veg, goats' cheese and basil oil

15.75

MEAT FEAST

Tomato sauce and melted mozzarella, topped with pulled chicken, pulled BBQ beef brisket, sliced pepperoni, rocket and basil oil

17.25

SIDES

BEER BATTERED ONION RINGS (V)

4.25

CRISPY CHIPS (VG)

3.95

LOADED FRIES

BBQ CHEESE FRIES (V)

5.75

PULLED BBQ BEEF FRIES

6.95

TENDERSTEM BROCCOLI (VG)

3.95

MIXED LEAF SALAD (VG)

3.75

With our pineapple dressing

Desserts

NY STYLE CHEESECAKE (V)

8.25

With blueberry compote & salted caramel sauce

ICE CREAM PARLOUR (V)

7.00

Chocolate | Strawberry | Vanilla

PECAN PIE (V)

8.25

With vanilla ice cream

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WINE

WHITE

	175ML	250ML	BOTTLE
GRANFORT CHARDONNAY <i>France</i> <i>Fresh and dry with subtle pear and apple</i>	8.50	10.75	28.95
BONA VITA PINOT GRIGIO <i>Italy</i> <i>Fresh with notes of ripe peach & citrus, and a touch of richness</i>	9.25	11.50	29.95
ALTORITAS SAUVIGNON BLANC <i>Chile</i> <i>Bright & refreshing with gentle notes of gooseberry & lemon fruit</i>	7.25	9.95	26.75
PETITE RONDE PICPOUL DE PINET <i>France</i> <i>Fresh with a citrusy & stone fruit character highlighted with floral notes</i>	10.25	12.50	34.25
CULLINAN VIEW CHENIN BLANC <i>South Africa</i> <i>Deliciously fresh and creamy with a peachy fruit character</i>	8.25	10.50	27.95
TENUTA DEL PORCONERO FIANO <i>Italy</i> <i>Green apple & pear mingle with citrus & savoury notes</i>	9.50	11.75	31.95

RED

	175ML	250ML	BOTTLE
GRANFORT CABERNET SAUVIGNON <i>France</i> <i>Classic blackcurrant aromas & flavours, balanced with a soft, tannic finish</i>	8.25	10.25	27.75
RARE VINEYARDS PINOT NOIR <i>France</i> <i>Soft and lightly oaked with cherries & blueberries and a hint of spice</i>	9.25	11.75	29.95
MONTE VERDE MERLOT <i>Chile</i> <i>A supple and juicy style with flavours of ripe red berries & plums</i>	7.50	9.95	26.95
LUNARIS BY CALLIA MALBEC <i>Argentina</i> <i>Plums, blackberries & vanilla, supported by a touch of spice</i>	8.45	10.75	28.65
LES HIPSTERS BARBE, CÔTES DU BOURG <i>France</i> <i>Ripe dark fruit with notes of coconut & brioche alongside blackcurrant richness</i>	10.25	12.75	34.25
ARNEGUI RIOJA JOVEN <i>Spain</i> <i>Deep cherry red with fruity scents of sweet cherries and blackberries, hints of violet and liquorice.</i>	9.75	11.75	31.95

ROSÉ

	175ML	250ML	BOTTLE
BELVINO ROSÉ PINOT GRIGIO <i>Italy</i> <i>Slightly drier in style, full of fresh summer berry fruit aromas</i>	7.25	9.95	26.50
COTEAUX VAROIS EN PROVENCE ROSÉ, REFLET, ESTANDON <i>France</i> <i>Vibrant aromas of peach & strawberry, dry with citrus fruit on the refreshing finish</i>	8.25	10.75	28.75

SPARKLING

	125ML	BOTTLE
IL BACO DA SETA PROSECCO <i>Italy</i> <i>Fine bubbles and delicate, ripe fruity aromas</i>	10.25	35.25
LOUIS DORNIER BRUT <i>France</i> <i>A light, fresh, youthful Champagne with a long, crisp finish</i>	13.25	50.75
TAITTINGER BRUT RESERVE <i>France</i> <i>A consistent, dry style with a distinctive flowery aroma</i>		63.95
LAURENT PERRIER CUVÉE ROSE BRUT NV <i>France</i> <i>Soft, fruity, fragrant and dry with a delicious red berry richness</i>		76.75

125ml glasses of all still wines available on request

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HUDSON

GIN SPECIALS

A few perfect serve gin & tonics we know you'll love

THE BEEFEATER <i>Classic! Beefeater gin, Fever Tree tonic water & lime wedge</i>	11.50
THE BROOKLYN <i>Brooklyn gin, Fever-Tree indian tonic water & pink grapefruit</i>	11.50
THE EDINBURGH <i>Edinburgh gin rhubarb & ginger liqueur, Fever-Tree rhubarb & raspberry tonic</i>	11.50
THE NEW KID <i>Port Leith lind & lime gin, bitters, Fever-Tree raspberry & rose soda</i>	11.50
THE BOTANIST <i>Our very finest g&t - the botanist gin, tonic water, fresh mint and lemon peel</i>	11.50

Cocktails

CLOVER CLUB <i>Brooklyn gin, raspberry syrup, sour mix</i>	11.25	MEZCAL MARGARITA <i>Quiquiriqui mezcal matatlan joven, cointreau, lime juice, honey</i>	11.75
CLASSIC NEGRONI <i>Beefeater gin, Campari, martini riserva rubino</i>	10.75	BROOKLYN HARD SHANDY <i>Brooklyn gin, gingerbread syrup, lemon juice, Brooklyn lager</i>	11.75
OLD FASHIONED <i>Buffalo trace, demerara sugar syrup, angostura bitters, aromatic bitters</i>	11.75	MIMOSA <i>Prosecco & orange juice</i>	10.75
APEROL SPRITZ <i>Aperol, prosecco, soda</i>	10.50	POMFLOWER BELLINI <i>Prosecco, pomegranate & elderflower syrup</i>	10.75
LONG ISLAND ICED TEA <i>Bacardi carta blanca, JJ Whitley vodka, Evan Williams bourbon, Jose Cuervo tequila, cointreau, sugar syrup, lemon juice, Coca Cola</i>	12.25	BLOODY MARY <i>JJ Whitley vodka, sea salt, black pepper, Worcestershire sauce, tabasco, celery bitters, lemon juice, tomato juice</i>	12.25
ROB ROY IN MANHATTAN <i>Chivas Regal, martini riserva rubino, angostura bitters</i>	10.95	ESPRESSO MARTINI <i>JJ Whitley vodka, double espresso, vanilla syrup</i>	11.75





BEER & CIDER

BOTTLED CLASSICS

CORONA 4.5% 330ml

| 6.25

BUDWEISER 4.5% 330ml

| 6.25

SCOTTISH

Craft

BREWDOG PUNK IPA
5.4% 330ml

| 6.50

BREWGODDER CLEAN WATER
LAGER 4.9% 330ml

| 6.25

DRYGATE DISCO FORKLIFT
MANGO PALE ALE 5.1% 330ml

| 6.50

STEWART BREWING EDINBURGH
GOLD 4.8% 330ml

| 6.75

BELLFIELD BOHEMIAN PILSNER (GF)
4.5% 330ml

| 6.50

HOP THE POND

- US CRAFT -

BROOKLYN DEFENDER IPA 5.5% 330ml

| 6.50

ANCHOR BREWING CALI LAGER 4.9% 355ml

| 6.75

BLUE MOON 5.4% 330ml

| 6.50

GOOSE ISLAND TODAY'S HAZE 4.6% 330ml

| 7.00

BROOKLYN LAGER 5.2% 330ml

| 6.50

LOW *Alcohol*

BREWDOG NANNY STATE 0.5% 330ml

| 5.75

BROOKLYN SPECIAL EFFECTS 0.4% 330ml

| 5.75

THE BIG APPLES

THISTLY CROSS CIDER 6.2% 330ml

| 7.25

REKORDERLIG WILD BERRIES 4% 500ml | 7.50

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HUDSON Crafted Softs

ROSEMARY & ELDERFLOWER COLLINS <i>Ceder's crisp, lime juice, elderflower, soda</i>	6.95
WILD & TONIC <i>Ceder's wild, Fever-Tree Indian tonic water</i>	6.95

FANCY

SAN PELLEGRINO LIMONATA	3.75
SAN PELLEGRINO ARANCIATA	3.75
GINGERELLA	4.25
LEMONY LEMONADE	4.25
FEVER TREE RASPBERRY & ROSE SODA	3.25

FIZZY

COCA-COLA	4.25
DIET COKE	3.95
COKE ZERO	3.95
SPRITE ZERO	3.95
FANTA ORANGE ZERO	3.95
IRN BRU 330ml (can)	3.75
DIET IRN BRU 330ml (can)	3.75

JUICE

FRESH ORANGE JUICE	4.25
ORANGE	3.25
APPLE	3.25
PINEAPPLE	3.25
CRANBERRY^	3.25
TOMATO	3.25

ICED TEA | 5.50

LEMON | STRAWBERRY | WHITE PEACH

TONIC

Fever-Tree

INDIAN	3.25
LIGHT	3.25
AROMATIC	3.25
MEDITERRANEAN	3.25
ELDERFLOWER	3.25
RHUBARB & RASPBERRY	3.25

HOT

DRINKS

Our carefully chosen Lavazza blend is made from 60% Arabica and 40% Robusta beans. With a full body and a decisive taste experience, there are notes of roasted hazelnut and brown sugar; all the harmony of Italian espresso.

ESPRESSO	3.00
DOUBLE ESPRESSO	3.75
MACCHIATO	3.00
DOUBLE MACCHIATO	3.75
AMERICANO	3.50
CAPPUCCINO	4.00
FLAT WHITE	4.00
CAFFÉ LATTE	4.00
MOCHA	4.75
HOT CHOCOLATE & CREAM	4.25
YORKSHIRE TEA <i>A Champion Brew!</i>	3.75
TEAPIGS SPECIALITY TEAS <i>Earl Grey, Green Tea, Peppermint, Chamomile, Super Fruit</i>	3.75
EXTRA SHOT OF ESPRESSO	0.90
SYRUP SHOTS <i>Vanilla, Caramel, Hazelnut, Gingerbread</i>	0.90

OAT & COCONUT MILK
ALTERNATIVES AND DECAF
OPTIONS ARE AVAILABLE

