

Nature and Luxury Combined: Introducing HUDSON'S by CRAIG ATCHINSON

Three AA Rosette Fine Dining Restaurant Re-Opens Following Renovation



Hudson's by Craig Atchinson, the three AA Rosette restaurant at The Grand Hotel & Spa, has re-opened (Tuesday 22 August 2017), following a change of location and renovation within the hotel.

As part of the five-star hotel's £15 million refurbishment, Hudson's has moved from its previous home to a smaller, adjacent room, reducing covers from 60 to 28 to allow greater focus and culinary excellence with every dish.

The restaurant has enhanced its menu and will now offer a nine-course, locally-sourced tasting menu and wine flight designed for the culinary curious by award-winning head chef Craig Atchinson and Hudson's Restaurant Manager Antonio De Angelis.

Dishes include:

- Duke of York potato, lovage, shallot, and roasted chicken skin
- Tunworth, brassicas, wild mushrooms, truffle, and preserved roots
- North Atlantic stone bass, langoustines, fennel, and buckwheat
- Aged beef striploin, ox tail barley, turnip, cep, and alliums

Craig Atchinson, Head Chef of The Grand Hotel & Spa's restaurants, said:

"The team and I are so excited to re-open Hudson's with a fresh look and a new menu where nature and luxury combine. The menu features a few signature dishes with a focus on wild food – including my summer vegetable plate, a winner of the Fine Dining in Yorkshire category at this year's Food Porn Awards.

"The nature of a tasting menu means that we will be able to ensure that every single dish is nothing but perfect, and our ethos goes beyond the food – we've worked with a local potter to create mini vases to house wildflowers and herbs sourced by our forager. It'll be a very special experience for our guests."

Philip Bolson, General Manager of The Grand Hotel & Spa, York said: "We're delighted to see Hudson's re-open. The Grand is Grade II listed so while the space hasn't been dramatically overhauled, we've unveiled a few exquisite historic details that we love – and we think our visitors will too.

“Between the fine dining options offered at Hudson’s and our recently-launched small plates casual dining restaurant The Rise, we’re proud that The Grand has evolved to become one of York’s top culinary destinations, open to visitors, hotel guests and the local community.”

The Grand Hotel & Spa, York, is the only five-star hotel in Yorkshire as designated by the AA’s national star ratings scheme, the Hotel Quality Standards.

The new tasting menu at Hudson’s is priced at £70 per person. Wine pairing can be added for an additional £40 per person.

For more information, visit www.thegrandyork.co.uk/restaurant-and-bar/Hudsons