



# HUNDITH HILL HOTEL

## Starters

<b>Today's Soup</b>	<b>£6.35</b>
<i>Fresh soup of the day served with warm crusty bread</i>	
<b>Prawn Cocktail</b>	<b>£8.85</b>
<i>Greenland prawns served on a bed of lettuce topped with marie-rose sauce</i>	
<b>Garlic Mushrooms</b>	<b>£8.50</b>
<i>Sautéed in our own garlic butter flamed with brandy and finished with cream</i>	
<b>Salmon Platter</b>	<b>£9.25</b>
<i>Smoked salmon served with a salad trim and brown bread and butter</i>	
<b>Panko Breaded Brie Wedges</b>	<b>£8.25</b>
<i>Deep fried and served with mixed salad and Cumberland sauce</i>	
<b>Honeydew Melon Fan &amp; Soft Fruits</b>	<b>£7.45</b>
<i>Served with fruit coulis and fruit sorbet</i>	

## Main Courses

<b>Chef's Freshly Prepared Pie of The Day</b>	<b>£15.50</b>
<i>Please ask for today's choice of pie filling</i>	
<b>Hundith Hill Classic Beef Lasagne</b>	<b>£15.50</b>
<i>Layers of pasta and bolognaise topped with rich cheese sauce and cheesy crust with salad on the side and choice of garlic bread or home fries</i>	
<b>Fillet of Cod</b>	<b>£16.25</b>
<i>Beer battered and deep fried with mixed salad and mushy peas</i>	
<b>Whitby Scampi</b>	<b>£14.95</b>
<i>Fried in classic breadcrumbs and served with mixed salad and garden peas</i>	
<b>Pan Fried Fillet of Pork</b>	<b>£15.95</b>
<i>Pan fried in butter with brandy and thick double cream</i>	
<b>Fillet of Salmon</b>	<b>£16.50</b>
<i>Steamed with a lemon and dill sauce</i>	
<b>Fillet of Chicken</b>	<b>£16.95</b>
<i>Pan fried fillet of chicken with a smoky bacon and mushroom cream sauce</i>	

## Fresh From The Grill

<b>Local Rib Eye Steak</b>	<b>£26.25</b>
<i>Cooked to your liking with grilled tomato, sauteed mushrooms battered onion rings, side salad, garden peas and peppercorn sauce</i>	
<b>Cumbrian Sirloin Steak</b>	<b>£25.90</b>
<i>Cooked to your liking with grilled tomato, sauteed mushrooms battered onion rings, side salad garden peas and peppercorn sauce</i>	
<b>Gammon Steak</b>	<b>£15.75</b>
<i>Grilled with either fried free range egg or pineapple slice or both</i>	
<b>Tony Harrison's Gluten Free Cumberland Sausage</b>	<b>£15.25</b>
<i>Topped with his own homemade black pudding which is not gluten free and a fried egg</i>	

### **Vegetarian Options**

<b>Blue Cheese &amp; Spinach Souffle</b>	<b>£15.45</b>
<i>Twice baked and smothered with rich cheese sauce and grated parmesan</i>	
<b>Roasted Vegetable Lasagne</b>	<b>£14.95</b>
<i>Layers of spinach pasta and spinach with roasted vegetable ratatouille topped with rich cheese sauce and a crisp cheese crust served with crisp side salad and either garlic bread or home fries</i>	
<b>Risotto</b>	<b>£15.75</b>
<i>Wild mushroom and spring onion topped with truffle oil and parmesan flakes</i>	

***Main courses are served with seasonal vegetables and potato choice***

<b>Sandwich Selection</b>	<i>Ham</i>	<b>£6.65</b>
	<i>Bacon</i>	<b>£6.85</b>
	<i>Tuna Mayo</i>	<b>£6.45</b>
	<i>Egg Mayo</i>	<b>£6.65</b>
	<i>Prawn Open Marie Rose</i>	<b>£9.35</b>
	<i>Prawn Closed Marie Rose</i>	<b>£8.15</b>

***All sandwiches are served on white or wholemeal bread***

<b>Jacket Potato Selection</b>	<i>Cheese</i>	<b>£8.50</b>
	<i>Cheese and Beans</i>	<b>£8.95</b>
	<i>Tuna Mayo</i>	<b>£8.50</b>
	<i>Prawn Marie Rose Sauce</i>	<b>£9.75</b>

***All our suppliers are locally based close to Cockermouth and fresh local produce has pride of place on our menus.***

### **Desserts**

<b>Homemade Sticky Toffee Pudding</b>	<b>£7.95</b>
<i>Served with a rich butterscotch sauce</i>	
<b>Chef's Choice of Cheesecake</b>	<b>£7.95</b>
<i>Please ask your server for today's choice</i>	
<b>Pancakes</b>	<b>£7.95</b>
<i>Filled with vanilla ice cream and served with sliced banana and butterscotch sauce</i>	
<b>Chocolate Brownie</b>	<b>£7.95</b>
<i>Warm homemade chocolate brownie served with fresh raspberries and hot chocolate fudge sauce</i>	
<b>Strawberries and Cream</b>	<b>£7.95</b>
<i>Laced with Kirsch and caster sugar</i>	
<b>Trio of Local Lakeland Ice-cream</b>	<b>£7.95</b>
<i>Please select from the following selection.</i>	
<i>Vanilla, Strawberry, Chocolate, Honeycomb, Raspberry Ripple</i>	