

The BERTHA Experience



Introducing “BERTHA”

Bertha is our charcoal oven, she is a cross between an oven and a charcoal grill. Using top grade charcoal and wood, the sealed cabinet design results in a more intense BBQ flavour which we hope you will enjoy!!

The Bertha experience is a three course sharing feast of smoke-grilled food served to your whole table. £29.50 ppn

“Lets get this Party started”

Slow Cooked Beef Brisket

Yorkshire pudding, pan gravy & horseradish crème fraiche

Tennessee Chicken Wings

Blue cheese mayonnaise, celery & cherry tomato salad

Good Old Boy Ribs

Steeped in local ale and slow grilled, in our GOBBQ sauce
All served on platters with flatbread

“The Main Event”

Slider Burgers,

“The HHH” with bacon & molten cheese

“The Bird” chicken, chorizo & Mozzarella, roasted pepper ketchup

Pulled Pork, with our GOBBQ sauce

“Burnt Rump Tips” grilled pink and tender

All served on platters with grilled corn, coleslaw, onion rings, salad & homemade chips

“Happy Endings”

Caramelised Banana, Pineapple & Pear on fried egg bread

Chocolate Brownie

with toffee & chocolate sauce & vanilla ice cream

Minimum table size 2, maximum 40, only available by ordering 3 days in advance. Vegetarian grilled vegetable option available, most food is gluten, nut and lactose free but please advise if these are required.



HARE & HOUNDS
HOTEL & RESTAURANT

