

The BERTHA Vegetarian 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. Full Menu £29.50 Vegetarian £22.50ppn

Baked Camembert

Pear & ginger chutney, Bertha Flatbread, toasted bloomer, confit garlic

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Smoked Halloumi

Smoked in Bertha, over char roast red pepper, courgette, aubergine & red onion, Sun dried tomato dressing

and

Bertha Vegetable Stacks

Chargrilled vegetables, crowned with Broccoli & Portobello mushroom, “charred” leeks, roasted red pepper sauce
Chargrilled Corn on the Cob, Hand cut chips, Salad & HHH Slaw

“Happy Endings”

Caramelised Banana, Pineapple & Pear on fried “Brulee” bread

Chocolate Brownie

with toffee & chocolate sauce & vanilla ice cream

We designed three dishes to give more choice. All will be served as above. If you wish to have one main, or switch the order of dishes, just make a note when booking

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



HARE & HOUNDS
HOTEL & RESTAURANT

