



SMOKE, MEAT, FIRE -----

The Bull Hotel *IN WROTHAM*

Inspiration from the USA meets the English passion for barbecue: the smokehouse menu at The Bull in Wrotham is a festival of high-quality meat cooked to perfection by 2 AA Rosette and Michelin listed chefs.

The Bull Hotel is the only destination for authentic BBQ food in Kent. Their specialist Ole Hickory Pits wood-burning smoker (the only one in the whole of Kent!) cooks the meat low and slow for hours using a secret combination of carefully selected woods, deepening the meat's flavour, leaving it moist and butter soft.

The 10-hour alder smoked pulled pork brioche bun (£11.50), a pint of fruity chilli chicken wings (£7), and the smoked ox cheek and tail burger (£11.50), make this a menu fit for meat-eaters everywhere! It has proved a great hit for summer parties and now The Bull can bring the party to you with their new outside catering venture.

So come to The Bull or let The Bull come to you! The smokehouse menu is available for lunch and dinner during the week and all day at weekends. Get ahead of the pack and book your spot at this BBQ nirvana today.



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More Meat Monday
20% off the
smokehouse menu