

# The Smokehouse Bar Menu at **The Bull Hotel** BY KATIE PHILLIPS

What do you get when inspiration from the USA meets the English passion for barbecue? The Smokehouse Bar menu at The Bull in Wrotham, that's what!



The Bull is a little gem in a worthy setting. The unique hotel has a quaint restaurant that has plenty to offer, from the cosy ambience with walls hung with spittfire history to the great à la carte menu, to being the only destination in Kent for authentic BBQ food with their Smokehouse menu... a meat eater's paradise!

Spoilt for choice, for starters I opted for the pint glass full of fruity chilli chicken wings, and my guest had the Bull sausage from local Harvel House Farm with Martin's secret recipe, which added a little extra tantalising flavour and definitely got the tastebuds tingling.

Our main courses of the 10-hour oak smoked beef rib and the 10-hour alder wood smoked pulled pork were smoked on the specially imported Texan Ole Hickory smoker, which gives an intense flavour hit and a truly authentic American BBQ taste. Our choices were bold and unfussy where the flavours did the talking. The steak was heavenly, cooked on the state-of-the-art Big Green Egg, it was so tender and packed with big BBQ flavours. It was cooked on the state-of-the-art Big Green Egg and was so tender

and packed with BBQ flavours. It certainly gave you that 'melt in your mouth' experience.

Accompanying the mains were cups of fries, which were delicious, and we couldn't resist a side portion of mac & cheese, which added to the American vibe. We were also provided with a selection of homemade, freshly prepared sauces, including their own recipe ketchup, made from an inventive array of different ingredients.

The Bull's owner, Martin Deadman, hand picks a fantastic selection of craft beers, which change every week. On this particular evening, we chose to wash our meals down with The Kernel Brewery's Pale Ale – a perfect pairing with our gorgeous BBQ.

Then just when I thought I couldn't eat any more, we were presented with the dessert menu. By this point my mind was willing but my body was struggling to eat another mouthful; however, upon viewing the host of goodies, I simply couldn't refuse. I was torn between the chocolate pistachio brownie garnished with balsamic fruits, or the palette-cooling roasted paprika-cured pineapple with lime tarragon sorbet. But, being

a serious chocolate lover I couldn't resist the brownie and I wasn't disappointed with my choice. My guest went for the strawberry Eton mess and both desserts were a delightful ending to a fine meal, even though afterwards I was having an 'eyes are bigger than my belly' moment!

To top the meal off, the service was impeccable and their reputation is well deserved. Definitely worth a visit!

WROTHAM  
**THE BULL**  
HOTEL

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