



The SPOTTED DOG

"I started my career in hospitality in the Blue Ridge Mountains of North Carolina at the turn of the millennium and fell in love with the American way of service, food and enthusiasm of hospitality."

Food at The Spotted Dog is an homage to all the things that translate well from the Carolinas and neighbouring Southern States of the US to an English country pub. Enjoy the best of Americana - without the politics."

LAURENCE BOWES, OWNER



@spotteddog
penshurst

spotteddog
penshurst.com

boweshospitality.com

Snacky bits

MAC'N'CHEESE £5.5 | HOT WINGS ^{3/6} £5 / £8 | BURNT ENDS £6

SMOKED SAUSAGE LINK £5 | SMOKED AUBERGINE DIP £6 | GRILLED VEGETABLES £6

Sandwiches & Burgers ALL SERVED WITH CHIPS

GRILLED HALOUMI

Pesto, grilled vegetables in toasted sourdough

£12.5

PULLED PORK

Barbecue sauce, coleslaw and pickles in toasted sourdough

£12

SMASH BURGER

Double patty smash burger, double cheese, house sauce, lettuce and pickles

£17

DIPPED CHICKEN BURGER

Hot hot hot, ask for it mild if you cant handle it. Fried chicken thighs dipped in hot sauce with coleslaw, lettuce and pickles

£17

SHRIMP PO'BOY

Fried Shrimp, house sauce, lettuce and pickles.

£14

Mains

Slow'n'Low

Low'n'slow barbecue in the Carolinas is predominantly pork, but it wouldn't be a good smoker if it didn't have beef brisket in it. Our smoker maintains flavour, moisture and embraces the traditional cooking method. Cooked for between 6 and 14 hours, guaranteed tender.



- | | |
|---------------------|-----------------|
| 1. BEEF BRISKET | £14.5 |
| 2. PORK RIB | £10.5 |
| 3. SHORT RIB BEEF | £15 |
| 4. SMOKED CHICKEN | £10 / £20 / £40 |
| 1/4, 1/2 OR whole | |
| 5. PULLED PORK BUTT | £10 |
| 6. SMOKED AUBERGINE | £8 |

- | | |
|---|-----|
| 1. SEAFOOD LINGUINI | £20 |
| with chilli garlic and cherry tomatoes | |
| 2. FRIED FISH OF THE DAY | £20 |
| shrimp and squid with lemon mayo | |
| 3. TUNA SALAD | £20 |
| Seared tuna steak, fennel, radish, mixed leaf, honey mustard dressing
(also available with fried tofu for £15) | |

Seafood

Seafood from the Outer Banks of North Carolina on the East Coast is classic and simple - clambake is the perfect way to share food but we also embrace local day boats from Hastings and Rye with our fried fish. The Tuna may not be Kentish, but it is plentiful off the coast of America.



Sharers (FOR 2 TO 3 PEOPLE)

THE MEATY ONE

Beef brisket, pork ribs, quarter chicken, pulled pork butts, link sausage, coleslaw, chips, corn on the cob

THE MESSY ONE

With clams, mussels, crab, shrimps, smoked sausage, corn and Charlotte potatoes

£50

Sides £5 (Make any side cheesy for +£2.5)

SKINNY FRIES | COWBOY BEANS | RED CABBAGE SLAW | TATER TOTS
COLLARD GREENS | CORN ON THE COB | CHARLOTTE POTATOES

Desserts £7.5

STICKY TOFFEE PUDDING with honeycomb ice cream | BANOFFEE PIE with chocolate sprinkles
NEW YORK CHEESECAKE with cream | CHOCOLATE BROWNIE with ice cream

Wine List

125^{ML} 175^{ML} 250^{ML} BTL^{ML}

White

LA CADENCE BLANC *Vin de France*

£4.25 £6 £8.5 £24

An attractive glossy, pale yellow with red apple, stone fruit and floral aromas with rounded flavours of melon, peach and apple on the palate.

PROJECT SAUVIGNON BLANC *Chile*

£4.75 £6.5 £9.5 £27

A vibrant and refreshing Sauvignon Blanc with crisp notes of apple, zesty lemon, grapefruit and juicy passionfruit

PINOT GRIGIO DELLE VENEZIE DOC *Italy*

£5 £7 £10 £28

Bright straw-yellow colour with soft green reflections. On the nose it offers inebriating floral aromas of chamomile and white pulp fruit. Elegant and delicate with a pleasant freshness.

LA BERRY WHITE, MEINERT SAUVIGNON SEMILLON CHENIN *South Africa*

£5.25 £7.25 £10.5 £28.5

Elderflower, citrus and crunchy mange-tout pea pod notes are supported by vibrant and rich-textured midpalate, making this a perfect stand-alone wine, or accompaniment for food. As it ages, deeper mineral and flinty flavours are expressed.

FLOR DE CRASTO WHITE *Douro, Portugal*

£30

Pretty, exotic Portuguese white, aromatic with passion fruit and orange blossom, followed by a mouthful of peaches.

PICPOUL DE PINET LES PRADES *France*

£6 £8 £12 £33

This subtle, fresh white wine offers flowers on the nose and refreshing citrus, mainly lemon and tangy grapefruit, on the palate.

ALBARINO 'ALBA MARTIN' *Martin Coax, Spain*

£35

Vivid straw-yellow green colour. Bright and shiny. Intense nose and elegant aromas with hints of white stone fruits and white flowers.

GERMAN JOB RIESLING, MEINERT *South Africa*

£38

Charming South African Riesling that boasts both the generosity of New World expressions and the finesse of the German style; floral and fresh, with lime and melon adding acidity, flavour and juice.

MANNEQUIN, ORIN SWIFT CHARDONNAY

£65

California

Powerful Californian white, highly perfumed with honeysuckle, jasmine and pineapple, the mouth a memorable blend of ripe stone fruit, wet stone and a splash of Meyer lemon.

Rosé

£26 £9 £6.25 £4.5 PINOT GRIGIO BLUSH IL SOSPIRO £35 £13 £8.5 £6.5

Sicily, Italy

The definition of easy drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries which may be why its name translates as 'The sigh.'

COTES DE PROVENCE

ROSIA VIDAUBANAISE *France*

Delightful, light pink Provençal rosé, awash with wild strawberries, lavender and rosemary: if sunshine had a flavour, it would be something like this.

Red

ALMA DE VID TINTO VALDEPENAS *Spain*

£4.25 £6 £9 £24

Intense Spanish red, delivering a basketful of black cherry and blackcurrant, plus a bouquet of cherry blossom.

MERLOT DEL VENETO, VIA NOVA *Italy*

£4.5 £6.5 £9 £26

Merlot from northern Italy, bright, light and friendly, offering a mouthful of cherries, plums and red berries.

LE BERRY RED, MEINERT

£5 £7 £11 £28.5

MERLOT CABERNET *South Africa*

Le Berry Red is a sumptuous blend of Merlot, Cabernet Sauvignon and Petit Verdot. It has mature fruit, lavish coconut and butterscotch oak character and rounded, succulent texture. It is made of Bordeaux grape varieties, but the style is reminiscent of old school Rioja.

COEUR DU MONT PINOT NOIR

£5.5 £7.25 £11.5 £29

VIGNOBLES DUBARD *France*

Lively red fruit with a hint of pepper describe the nose of this red wine. A supple and velvety palate, accompanied by berry fruit aromas make this medium-weight wine easy to drink and ideal for summer drinking.

PROJECT MALBEC *Mendoza, Argentina*

£5.75 £7.5 £30

A juicy Malbec with notes of baked plums, raisins and a hint of chocolate and vanilla. It is well-balanced and has a soft and pleasing finish. It is warm and spicy.

VINA SALCEDA 2018 PUENTE DE SALCED

£45

Rioja, Spain

Medium cherry colour. Aromatically it reminds us of stone fruits (cherries and fresh plums) well combined with spicy notes and a creamy background. In the mouth it is intense, complex and with a very polished tannin due to the years of ageing both in oak and bottle. It is a long, enveloping, sapid wine with a great capacity for ageing.

OLD VINE MALBEC, HUMBERTO CANALE

£55

Patagonia, Argentina

Patagonian Malbec from old vines, full of fresh plums, with a lovely spicy, toasty nose and a whiff of vanilla.

Sparkling

£33 £6.5

PROSECCO, VIA VAI *Veneto, Italy*

£55 £9.5

Lively Prosecco, fragrant with white flowers, with a delicate lemon and lime tang in the mouth.

ENGLISH SPARKLING WINE OF THE MONTH

Each month we will celebrate a local vineyard that is demonstrating outstanding commitment to getting English Sparkling wine on the map. Keep up to date on our socials for more information. Ask your server for this month's recommendation.

