



The SPOTTED DOG



FROM THE FIELD

COTTAGE PIE 22

Smoked short rib of beef and brisket underneath mashed potato served with seasonal vegetables

CAESAR SALAD 20

Smoked chicken breast, romaine lettuce, anchovy, sourdough croutons, Caesar dressing and Parmesan

BABY BACK RIBS HALF RACK 15 FULL RACK 25

6 hour smoked baby back ribs with BBQ sauce, chips, slaw and frickles

FROM THE SEA

COD AND CHIPS 19

Larkins ale battered cod, skinny fries, tartare sauce and samphire

SHRIMP BROIL 20

Red skin potatoes, corn, chorizo sausage, shrimp and crab claws

CAROLINA FISH MUDDLE 22

Smoked hake, new potatoes and shrimp in a tomato sauce, with soft boiled egg and saltine crackers

SNACKY BITS 6.50

Burnt ends • Corn ribs • Fish balls and Bonito • Gordo olives • Smoked chorizo • Frickles • Buffalo wings (Hot, BBQ or plain)

OUR FAMOUS BBQ TRAYS

THE MEATY ONE 55

Chorizo, brisket, pulled pork, smoked baby back ribs, smoked chicken, corn on the cob, red cabbage slaw and chips

THE 2XXL 125

Brisket, chorizo, pulled pork, baby back ribs, whole smoked chicken, beef short rib, corn on the cob, chips and slaw

FROM THE PLANTS

CABBAGE 16

Smoked hispi cabbage, toasted almonds, miso butter and Parmesan

CAULIFLOWER 17.50

Cauliflower steak, purée, harissa yoghurt and pickled walnuts

NICOISE 18

Smoked tofu, new potatoes, soft boiled egg, green beans, Gordo olives and classic French dressing

SIDES 5.50

MAKE THEM CHEESY FOR 2

Crimson slaw • Tater tots • New potatoes with harissa yoghurt • Skinny fries • Mac'n'Cheese • Fried greens with miso butter • Corn on the cob • Cowboy beans • House Salad

TUESDAY 6 - 9pm RIBS'N'TINGS 20

Baby back ribs, wings, chips, corn and coleslaw

JOIN US IN THE WEEK

We only buy local where possible and make everything ourselves. Please make us aware of any dietary requirements or allergies. 12.5% service charge added to all dining tables. There are nuts and gluten products used in our relatively small kitchen so cannot be completely free of these allergens.



WINE LIST

Carefully and expertly curated to match perfectly with our menu. Please ask to try anything by the glass and advice on some of our more interesting offers.

WHITE

	GLASS	BOTTLE
Vialetto, Grecanico, Sicily	6.25	25
Niel Joubert, Chenin Blanc, South Africa	6.50	27
Overload Chardonnay, Australia	6.75	28
Mannara, Pinot Grigio, Italy	7	29
Casa de Flores, Sauvignon Blanc, Chile	7.75	32
St Clair, Picpoul de Pinet, France	8.50	35
Turtle Bay, Sauvignon Blanc, New Zealand	---	40
German Job, Reising, South Africa	---	40
Bolney, Pinot Gris, Sussex	---	40
Sierra de Estrella, Albarino, Spain	---	45
Mannequin, Chardonnay, USA	---	75

ROSE

	GLASS	BOTTLE
Mannara Pinot Grigio Blush, Italy	7	28
Saint-Roche, Cote de Provence, France	9	37.50

RED

	GLASS	BOTTLE
Vialetto, Negroamano, Italy	6.25	25
Umbala, Merlot, South Africa	7	28
Altozano, Tempranillo, Spain	7.25	30
Norton Colonia, Malbec, Argentina	7.50	32
Jealousy, Pinot Noir, France	8	34
Salento, Primitivo, Italy	9	36
Karavitakis, Kotsifali Mandilaria, Crete	---	40
San Lorenzo Umani Montepulciano, Italy	---	45
Norton Privada, Malbec, Mendoza, Argentina	---	50
Père & Fils, Gigondas Rhône Valley, France	---	65

SPARKLING

	GLASS	BOTTLE
Prosecco, Italy	6.50	33
Bolney Bubbly, Sussex, England	10	55

SWEET

	GLASS	BOTTLE
Buitenverwachting, Muscat, South Africa	11.50	45