

EST. 1998

SALTY DOG

CAFÉ · BAR · BISTRO

SALTY'S CLASSIC - A LA CARTE

STARTERS

The Famous Salty Dog King Prawns "Pana"	13
Oyster Sauce, Garlic & Black Bean Sauce, Sizzling Hot Pan & Lime Squeeze - (3 7 8 14)	
Moules a la Crème	16
Garlic, Shallots, Cream, White Wine & Crusty Bread - (2 7 8 14)	
Seared Local Scallops & Crispy Slow Cooked Pork Belly	13
Quince Aioli & Crispy Pork Crackling - (7 8)	
Vera Cruz Mexican Prawns	13
Smoked Homemade Chipotle Chilli Sauce, Lime, Coriander & Mango Salsa - (3)	
Thai Spicy Beef Salad	14
Char-Grilled Beef Fillet, Nam Jhim Dressing, Basil, Mint, Coriander, Beansprouts - (5)	
Crispy Aromatic Duck Salad	13
Beansprouts, Sugar Snaps, Pineapple, Toasted Peanuts & Sesame Seeds, Teriyaki Dressing - (2 11 12 13)	
Tofu Satay	11
Glass Noodle Salad, Nam Jhim Dressing - (2 11 13)	
Thai Crispy Salad	9
Beansprouts, Sugar Snaps, Pineapple, Basil, Mint, Coriander, Toasted Peanuts, Nam Jhim Dressing vg - (11)	
Crispy Home Made Katso Spring Rolls	11
Alfalfa & Carrot Salad & Spiced Raita vg - (2 9 13)	
Chickpea & Sweet Potato Samosas	11
Alfalfa & Carrot Salad Noac Cham Dressing vg - (2 9)	

SHARING PLATTERS - Price per person

Salty's Tasting Platter for Two or More	14pp
Chipotle Chilli King Prawns, Mango, Coriander & Lime Salsa - (3)	
Seared Scallops, Crispy Pork Belly & Quince Aioli - (8)	
Pork & Prawn Gyoza, Roast Tomato & Pepper Dip - (2 3 12 13 14)	
Picadillo Chicken Padron Poppers, Nam Jhim - (5 7)	
Salty's Vegan Tasting Platter for Two or More	12pp
Tofu Satay, Glass Noodle Salad, Nam Jhim Dressing vg - (2 11 13)	
Stuffed Aubergine Rolls Caponata Piquillo Hummous vg - (1 2 12)	
Chickpea & Sweet Potato Samosas, Alfalfa & Carrot Salad Noac Cham Dressing vg - (2 9)	
Crispy Home Made Katso Spring Rolls, Alfalfa & Carrot Salad & Spiced Raita vg - (2 9 13)	



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MAINS

Whole Black Bream - Two Ways	28
<p>Wrapped in Banana Leaf Crushed Sea Salt, Roasted, Northern Thai Hot & Sour Sauce, Lime, Coriander, Bean Sprouts, Green Beans, Toasted Crushed Peanuts & Jasmine Rice - (5 7 8 11 14) - OR - Lemon & Chive Herb Butter Crushed Sea Salt, Steamed Seasonal Vegetables and Jersey Royals - (5 7 14)</p>	
Pan Roast Seabass	27
<p>Chilli, Lime, Coriander, Butter Sauce, Sauté Greens, Jasmine Rice - (5 7 8 14)</p>	
Half Local Lobster & King Prawns - Two Ways	33
<p>Chilli, Garlic & Coriander - OR - Ginger & Spring Onion Jasmine Rice - OR - Jersey Royals - (1 3 7 8 14)</p>	
Dover Sole	40
<p>Classic Meunier, Jersey Royals, Vegetables - (5 7)</p>	
Half Jersey Lobster & Crab Thermidor	29
<p>Tagliatelle, Asparagus Cream, Baby Spinach - (2 3 7 9)</p>	
Half Local Lobster & Crevette Salad	27
<p>Jersey Royals, Salad, Home made Mayonnaise & Marie Rose Sauce - (1 3 4 7 9)</p>	
St. Aubin Seafood Platter	45pp
<p>Half Lobster, Oysters, Crevettes, Langoustines, Moules a la Crème, Scallops in Garlic Butter, Half Chancre Crab, Salad, Chips or Jersey Royals & Rustic Bread Basket gfo - (1 2 3 4 7 8 9)</p>	
Posh Fish & Chips	23
<p>Tempura Battered Cod & Lemon Sole, Mint & Mushy Peas, Chips & Tartare Sauce - (2 4 5 7)</p>	
Peruvian Spiced Chicken Breast	23
<p>Grilled Zucchini, Yuzu Hot Sauce & Chips</p>	
Home Made Jerusalem Artichoke Gnocchi	18
<p>Primavera Sauce, Asparagus, Broad Beans, Peas & Spring Onion, Rocket, Spinach & Parmesan Style Cheese vg - (2)</p>	
Mushroom Stroganoff	18
<p>Basmati Rice or Upgrade & Indulge, swap rice: vg</p>	
Chips	19
or Parmesan Truffle Chips - Vegan cheese available on request	20

SPICE KITCHEN

Sri Lankan Curry

Coconut, Cinnamon, Turmeric, Fennel, Fresh Curry Leaves, Clove, Cardamom, Black Pepper, Basmati Rice & Naan Bread (gfo)

Vegetable - Chick Pea, Potato & Cauliflower & Spinach - (9)	19
Chicken - (9)	22
King Prawn - (3 5 9)	23
Chicken & King Prawn - (3 5 9)	23

Malaysian Penang Curry

Peanut, Coconut, Kaffir, Lemon Grass, Cumin, Chilli & Jasmine Rice

Vegetable - Potato, Mushrooms, Peppers, Pak Choi, Green Beans & Snow Peas - (11)	19
Chicken - (5 11)	22
King Prawn - (3 5 11)	23
Chicken & King Prawn - (3 5 11)	23



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THE GRILL

Char-Grilled Prime Beef Fillet	33
Creamed Mascarpone Spinach, Wild Mushroom, Aged Mustard & Black Pepper Sauce - (7 9 14) Please choose from the Add On's for Additional Potato Selection	
Char-Grilled Prime Irish Sirloin	30
Chips & Salad Bowl (9)	
Sauce Options to Accompany Char-Grilled Steaks	4
Wild Mushroom, Aged Mustard & Black Pepper Sauce - (7 9 14) Au Poivre Sauce (7)	
Grilled Mini Beef Fillet & Seared King Prawns	31
Ginger & Spring Onion, Cracked Black Pepper Sauce, Snow Peas, Shitake Mushrooms, Jasmine Rice - (3 7 8 14)	
Salty Dog "Reef & Beef"	35
Char Grilled Slaney's Prime Irish Sirloin, Seared Scallops & King Prawns, Chilli, Garlic, Coriander Butter Sauce, Rice OR Chips - (3 7 8 14)	
Salty Dog Sumptuous Surf & Turf	44pp
Best for Two OR More but Can be Served Individually Half Lobster, Scallops, King Prawns, Mini Beef Fillet, Sweet Chilli, Garlic & Coriander Sauce Jasmine Rice, New Potatoes - OR - Chips - (3 7 8 14)	

SIDES & ADD ONS

Olives	4	Cucumber & Wakame Salad	6
Chips	5	Snow Pea, Mangetout & Sesame Salad - (12 13)	
Parmesan & Truffle Oil Chips (7)	6	Side Salad Bowl (9)	5
Jersey Royals (7)	6	Basket of Rustic Bread	4
Rice	4	Olive Oil, Balsamic Vinegar & Butter (2 4 7)	
Sauté Asian Greens (8)	4	Gluten Free Baked Bap	2
Seasonal Vegetables (7)	4	Olive Oil, Balsamic Vinegar & Butter (4)	

SUNDAY SPECIALS (Sunday Lunch Only)

Sunday Roast Prime Irish Sirloin Beef	28
Yorkshire Pudding, Beef Jus, Duck Fat Rosemary Roast Potatoes, Seasonal Greens & Horseradish on the Side - (2 4 7)	

