

EST. 1998

SALTY DOG

KITCHEN

TAKE AWAY SERVICE

WEDNESDAY TO SUNDAY EVENINGS 5.30-8.30PM

+ SUNDAY LUNCH 12.30-3PM

For the best possible quality

PRE-ORDERS RECOMMENDED AS AVAILABILITY LIMITED

WWW.FOOD.JE/SALTYDOG

La Neuve Route - St. Aubin - St. Brelade - JE3 8BS

T: (01534) 874263 - or - 742760

info@saltydog.je



STARTERS, SMALL PLATES, SHARING & GRAZING

The Famous Salty Dog King Prawns“Pana” Oyster Sauce, Garlic & Black Bean Sauce, Sizzling Hot Pan & Lime Squeeze (3 7 8 14)	10.5
Crispy Aromatic Duck Salad Beansprouts, Sugar Snaps, Pineapple, Toasted Peanuts & Sesame Seeds, Teriyaki Dressing (2 11 12 13)	9.5
Bang Bang Chicken Wings Plum Sauce, Chilli & Coriander (2 13)	9.5
Plum & Hoisin Crispy Sticky Beef Chilli, Coriander, Sesame (2 12 13)	9.5
Gnocco Fritto Board Italian Chacuterie, Nduja Fondue & Crispy Dough Pillows for Stuffing & Dipping (2 7 14)	9.5
Winter Salad Pear, Beetroot, Red & White Endive, Pomegranate, Blue Cheese Crumble Toasted Sunflower Seeds Red Wine Vinegar Dressing - VG (9 14)	9.5
Chicken Croquetas Shredded Chicken, Serrano Ham, Bechamel (2 4 7 14)	9.5
Cauliflower Tiki Bonbons Spice Roast Cauliflower, Oat Crumb & Garam Masala - VG (9)	8.5
Crispy Home Made Katso Spring Rolls Alfalfa & Carrot Salad & Spiced Raita - VG (1 2 9 13)	9.5
Tofu Satay Glass Noodle, Beansprout, Salad, Nam Jhim Dressing - VG (2 11 13)	9.5

SALTY’S CLASSIC - MAINS

Grilled Mini Beef Fillet & Seared King Prawns Ginger & Spring Onion, Cracked Black Pepper Sauce, Snow Peas, Shitake Mushrooms, Jasmine Rice (3 7 8 14)	28
The Salty Dog Beef Stroganoff Beef Fillet, Mushrooms, Onions, Mustard & Cream, Jasmine Rice (7 9) - OR - Chips Parmesan Truffle Chips - (Vegan cheese available on request)	22
The Salty Dog Mushroom Stroganoff Mushrooms, Onions, Mustard & Cream, Jasmine Rice - VG (1 9 14) - OR - Chips Parmesan Truffle Chips - Vegan cheese available on request	23 25 18
Peruvian Spiced Chicken Breast Grilled Zucchini, Yuzu Hot Sauce & Chips (9)	19 21
Home Made Jerusalem Artichoke Gnocchi Primavera Sauce, Asparagus, Broad Beans, Peas & Spring Onion, Baby Spinach & Parmesan Style Cheese - VG (2)	21
Tofu Satay Glass Noodle, Beansprout, Salad, Nam Jhim Dressing - VG (2 11 13)	17
Malaysian Penang Curry Peanut, Coconut, Kaffir, Lemon Grass, Cumin, Chilli & Jasmine Rice Vegetable - Potato, Mushrooms, Peppers, Pak Choi, Green Beans & Snow Peas - VG (11) Chicken (5 11) King Prawn (3 5 11)	18 20 22
The Chilli Garlic Coriander Sauce Vegetable - Potato, Mushrooms, Peppers, Pak Choi, Green Beans & Snow Peas (7 8 14) Chicken (7 8 14) King Prawn (7 8 14)	18 20 22
Traditional Roast Beef Savoy Cabbage & Chilli Bacon, Honey Glazed Carrots, Rosemary Roasted Potatoes, Yorkshire Pudding, Homemade Beef Gravy, Cauliflower Cheese, Salty Sunday Spice Mustard Root Accompaniment	20

SUNDAY SPECIALS (Sunday Only) - Pre-orders by 11.30am

SEASONAL SPECIALS

Lobster Mac n’ Cheese Green Beans and Asparagus (2 3 4 7 9)	30
Dover Sole Filleted, Classic Meunier, New Potatoes, Greens (5 7 14))	37
SIDES	
Nann Bread (2) Jasmine Rice Chips Truffle Chips (7)	1 3 4 6
Sauté Asian Greens Pak Choi, Green Beans, Mange Tout (8)	5
Bowl of Greens Kale, Mangetout, Broccoli, Miso & Lemon Butter (7 13)	5
House Salad Bowl Mixed Leaf, Cucumber, Tomato, Capsicum & Vinaigrette (9)	4
Thai Crispy Salad Beansprouts, Sugar Snaps, Pineapple, Basil, Mint, Coriander, Toasted Peanuts, Nam Jhim Dressing - VG (11)	6
“Mac n ’ Cheese Past & Creamy Cheese Sauce (.....)	8
Battered Fish Goujons Vegetables & Chunky Hand Cut Chips (.....)	8
Mild Coconut Chicken Curry & Rice (.....)	8
SWEETS	
“Lock Down” Doughnuts 3 dips – Raspberry Jam, Milk Chocolate & Crème Anglaise (.....)	8
Goey Jersey Black Butter & Banana Toffee Pudding Home Made Clotted Chantilly Cream (2 4 7 14)	8
Chocolate & Peanut Butter Cheesecake Salted Caramel (2 7 11)	8
Cheese Platter Westcombe Cheddar, Form D’Ambert Blue, Normandy Camembert Fig Chutney, Grapes & Rustic Crackers, Biscuits - Gluten Free Option available (1 2 7 10 12)	10.5



ALLERGENS

CUSTOMERS ARE REQUESTED TO ADVISE US OF ANY ALLERGIES TO SPECIFIC FOOD SUBSTANCES.

Please note that nuts, gluten, dairy, shellfish and other allergens are present in our kitchen.

We cannot guarantee that they are not present in any of the food we cook.

These allergens are contained in dishes marked with the following codes

Celery = **1** Gluten = **2** Crustaceans = **3** Eggs = **4** Fish = **5** Lupin = **6** Milk = **7**
Mollusc = **8** Mustard = **9** Nuts = **10** Peanuts = **11** Sesame seeds = **12**
Soya = **13** Sulphur Dioxide = **14**
vegan = **VG**

As food allergies become more common and pose significant risks to both customers and businesses, we want to be transparent and provide more information to help you understand our position.

We recommend that guests with severe food allergies choose a dish from our allergen menu to help ensure it does not contain any ingredients they need to avoid.

Please make our team aware of your allergy when ordering your food or drink.

Whilst we do our best to minimize the risk of cross-contamination and provide clear allergen and cooking information, we cannot guarantee that any dish is completely free from allergens.

Some cooking methods may cause exposure to allergens from other dishes prepared using the same method, so these may not be suitable for those with allergies.

The safety and well-being of our customers is our top priority, which is why we follow strict safety procedures to minimize cross-contamination in the kitchen

If your allergy is severe enough to cause harm, we strongly advise against eating any of our dishes.

UPDATED– January 2026