

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)

Crispy Aromatic Duck Salad

Beansprouts, Sugar Snaps, Pineapple, Toasted Peanuts & Sesame Seeds, Teriyaki Dressing (2 11 12 13)

Bang Bang Chicken Wings

Plum Sauce, Chilli & Coriander (2 13)

Plum & Hoisin Crispy Sticky Beef

Chilli, Coriander, Sesame (2 12 13)

Gnocco Fritto Board

Italian Chacuterie, Nduja Fondue & Crispy Dough Pillows for Stuffing & Dipping (2 7 14)

Winter Salad

Pear, Beetroot, Red & White Endive, Pomegranate, Blue Cheese Crumble
Toasted Sunflower Seeds Red Wine Vinegar Dressing - VG (9 14)

Chicken Croquetas

Shredded Chicken, Serrano Ham, Bechamel (2 4 7 14)

Cauliflower Tiki Bonbons

Spice Roast Cauliflower, Oat Crumb & Garam Masala - VG (9)

Crispy Home Made Katso Spring Rolls

Alfalfa & Carrot Salad & Spiced Raita - VG (1 2 9 13)

Tofu Satay

Glass Noodle, Beansprout, Salad, Nam Jhim Dressing - VG (2 11 13)

SALTY'S CLASSIC - MAINS

Grilled Mini Beef Fillet & Seared King Prawns

Ginger & Spring Onion, Cracked Black Pepper Sauce, Snow Peas, Shiitake 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)

17

Tofu Satay

Glass Noodle, Beansprout, Salad, Nam Jhim Dressing - VG (2 11 13)

18

Malaysian Penang Curry

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

18

Vegetable - Potato, Mushrooms, Peppers, Pak Choi, Green Beans & Snow Peas - VG (11)

20

Chicken (5 11)

20

King Prawn (3 5 11)

22

The Chilli Garlic Coriander Sauce

Vegetable - Potato, Mushrooms, Peppers, Pak Choi, Green Beans & Snow Peas (7 8 14)

18

Chicken (7 8 14)

20

King Prawn (7 8 14)

22

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

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

SEASONAL SPECIALS

Lobster Mac n' Cheese

Green Beans and Asparagus (2 3 4 7 9)

Dover Sole

Filletted, Classic Meunier, New Potatoes, Greens (5 7 14)

SIDES

Nann Bread

(2)

Jasmine Rice

Chips

Truffle Chips

(7)

Sauté Asian Greens

Pak Choi, Green Beans, Mange Tout (8)

Bowl of Greens

Kale, Mangetout, Broccoli, Miso & Lemon Butter (7 13)

House Salad Bowl

Mixed Leaf, Cucumber, Tomato, Capsicum & Vinaigrette (9)

Thai Crispy Salad

Beansprouts, Sugar Snaps, Pineapple, Basil, Mint, Coriander, Toasted Peanuts, Nam Jhim Dressing - VG (11)

SALTY PUPPY SELECTION

Mac n' Cheese

Past & Creamy Cheese Sauce (.....)

Battered Fish Goujons

Vegetables & Chunky Hand Cut Chips (.....)

Mild Coconut Chicken Curry & Rice

(.....)

SWEETS

"Lock Down" Doughnuts

3 dips – Raspberry Jam, Milk Chocolate & Crème Anglaise (.....)

Gooey Jersey Black Butter & Banana Toffee Pudding

Home Made Clotted Chantilly Cream (2 4 7 14)

Chocolate & Peanut Butter Cheesecake

Salted Caramel (2 7 11)

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)

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