



SNACKS & SMALL PLATES		SANDWICHES	
Jersey Butter Garlic Bread v	5.50	All served with house slaw	
Jersey Butter Garlic Bread v Italian cheese	6.50	Why not add some fries for 1.50	
Lemon & Herb Gordal Olives & Smoked Almonds vg	7.95	Korean Chicken Sandwich	14.50
		Crispy panko chicken with kimchi cabbage, pickled ginger, garlic Sriracha mayo	
Mozzarella Sticks v Chilli Ketchup	7.95	Three Cheese Blackberry Balsamic Melt v	13.50
Edamame Beans vg Steamed in the pods, spiced Jersey sea salt flakes	5.75	Cheddar & Monterey Jack melted golden on toasted bread blackberry balsamic jam, mozzarella,	
Baked Halloumi Spiced Honey & Olives v	8.95	Chermoula Steak Sandwich	15.50
		Smokey & sweet rubbed steak, sliced caramelised onions, cheese, BBQ mayo	
Bacon Sausage Smoked Honey & Mustard	6.95		
Crispy Prawns Spicy Marie Rose	11.95	Cheesy Tuna Melt	13.50
		Toasted bread packed with creamy tuna mayo, melted cheese & a touch of sweet chilli for a little kick	
Hummus & Harissa vg Toasted pine nuts, grilled flatbread	8.25	The So Bar Club	15.50
		Grilled chicken breast, smoked bacon, tomato, baby gem, finished with creamy herb mayo	
Chicken Wings Garlic Sriracha Mayo	7.95		
Hoisin Pulled Duck Chinese Scallion Pancake	11.25	Chicken Tikka Naan	15.50
		Grilled naan bread, grilled tandoori chicken, mango chutney, pickled red onion, cooling coriander yogurt dressing, crispy onions	
DESIGNED TO SHARE		BURGERS	
So Bar Sharing Board v Halloumi sticks with spiced honey & olives, mozzarella sticks with chilli ketchup, Jersey butter garlic bread, lemon & herb gordal olives, smoked almonds, pickles	18.95	Caramelised Onion & Creamy Herb Chicken Bun	17.50
		Fried chicken, caramelized onions, rocket salad, creamy herb dressing, slaw, fries	
Asian Sharing Board Pulled hoisin duck scallion pancakes, vegetable spring rolls, chicken wings, sweet chilli, prawn crackers, crispy garlic & dipping sauce	19.50	Korean Shrimp Bun	17.95
		served in a toasted brioche bun Crispy shrimps topped with, garlic Sriracha mayo, crunchy kimchi slaw, pickled cucumber, Fries	
		Trinity Manor Farm Burger	18.50
		Jersey beef burger, American cheese, ranch dressing, baby gem, pickle, shaved onion, tomato, slaw, fries	

MAINS		VEGAN	
Classic Caesar Salad	11.50	Vegan Poke Bowl vg	17.50
Gem lettuce, croutons, bacon, boiled hens’ egg, parmesan, creamy anchovy Caesar dressing		Seasoned sushi rice, pickled ginger, soybeans, goma seaweed salad, spring onions,vegetable spring rolls, Panko Tofu	
Grilled Chicken Breast Honey Baked Halloumi	16.95 16.50	Vegan Katsu Curry vg	16.95
Asian Poke Bowl Seasoned sushi rice, pickled ginger, soybeans, spring onions, goma seaweed salad, vegetable spring roll		Panko Tofu, steamed Japanese rice, aromatic Japanese curry sauce, stir fried Asian vegetables, pickled ginger	
Hoisin Pulled Duck Breaded Chick Escalope	18.50 17.50	Vegan Baked Sweet Potato with Chilli Non-Carne vg	15.95
Katsu Curry Aromatic Japanese curry sauce, steamed Japanese rice, pickled ginger, stir fried Asian vegetables		Served with soya mince & mushrooms in a rich plant based sauce, cooling coconut yogurt riata	
Breaded Chicken Breast Breaded King Prawn	17.50 18.50 18.95		
Chicken Tikka Masala Grilled tandoori chicken, onions, red pepper & Butternut squash in a coconut creamy curry sauce, steamed rice, garlic naan bread, mango chutney.			
Cod & Chips Crisp battered cod fillet, mushy peas, Jersey chips, tartare sauce, lemon.	17.95		
Chicken Schnitzel wild rocket salad, Parmesan, roasted garlic herb butter & fries add a fried egg 1.50	17.95		
SIDES		SOMETHING SWEET	
Seasoned Fries	5.50	Mango & Passion Fruit Sorbet vg (2 scoops)	6.50
Aspen Fries Truffle mayo, Parmesan	6.50	Refreshing mango sorbet with passionfruit & lime	
Garden Salad French Dressing	5.50	Affogato	6.75
Coleslaw Creamy Herb Mayo	4.50	Jersey Dairy vanilla ice cream topped with crushed Amaretti biscuits, freshly brewed Espresso coffee	

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.