SO BAR

VISIT OUR WEBSITETO SEE WHAT'S ON
AND BOOK YOUR NEXT EVENT

SO BAR

MENU

SO BAR

SNACKS & SMALL PLATES

Jersey Butter Garlic Bread v 5.50

Jersey Butter Garlic Bread v 6.50
Italian cheese

Lemon & Herb Gordal Olives & Smoked Almonds vg 7.95

Mozzarella Sticks v 7.95
Chilli ketchup

Edamame Beans vg 5.75
Steamed in the pods, spiced Jersey sea salt flakes

Baked Halloumi Spiced Honey & Olives v 8.95

Bacon Sausage Smoked Honey & Mustard 6.95

Crispy Prawns 11.95
Spicy Marie rose

Hummus & Harissa vg 8.25
Toasted pine nuts, grilled flatbread

Chicken Wings 7.95
Garlic Sriracha Mayo

Hoisin Pulled Duck Chinese Scallion Pancake 11.25

DESIGNED TO SHARE

So Bar Sharing Board v 18.95
Halloumi sticks with spiced honey & olives, mozzarella sticks with chilli ketchup, Jersey butter garlic bread, lemon & herb gordal olives, smoked almonds, pickles

Asian Sharing Board 19.50
Pulled hoisin duck scallion pancakes, vegetable spring rolls, chicken wings, sweet chilli, prawn crackers, crispy garlic & dipping sauce

SANDWICHES

All served with house slaw

Why not add some fries for **1.50**

Korean Chicken Sandwich 14.50
Crispy panko chicken with kimchi cabbage, pickled ginger, garlic Sriracha mayo

Three Cheese Blackberry Balsamic Melt v 13.50
Cheddar & Monterey Jack melted golden on toasted bread blackberry balsamic jam, mozzarella,

Chermoula Steak Sandwich 15.50
Smokey & sweet rubbed steak, sliced caramelised onions, cheese, BBQ mayo

Cheesy Tuna Melt 13.50
Toasted bread packed with creamy tuna mayo, melted cheese & a touch of sweet chilli for a little kick

The So Bar Club 15.50
Grilled chicken breast, smoked bacon, tomato, baby gem, finished with creamy herb mayo

Chicken Tikka Naan 15.50
Grilled naan bread, grilled tandoori chicken, mango chutney, pickled red onion, cooling coriander yogurt dressing, crispy onions

BURGERS

Caramelised Onion & Creamy Herb Chicken Bun 17.50
Fried chicken, caramelized onions, rocket salad, creamy herb dressing, slaw, fries

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

Classic Caesar Salad 11.50
Grilled Chicken Breast 16.95
or
Honey Baked Halloumi 16.50
Gem lettuce, croutons, bacon, boiled hens' egg, Parmesan, creamy anchovy Caesar dressing

Asian Poke Bowl
Hoisin Pulled Duck 18.50
or
Breaded Chick Escalope 17.50
Seasoned sushi rice, pickled ginger, soybeans, spring onions, goma seaweed salad, vegetable spring roll

Katsu Curry
Breaded Chicken Breast 17.50
or
Breaded King Prawn 18.50
Aromatic Japanese curry sauce, steamed Japanese rice, pickled ginger, stir fried Asian vegetables

Chicken Tikka Masala 18.95
Grilled tandoori chicken, onions, red pepper & Butternut squash in a coconut creamy curry sauce, steamed rice, garlic naan bread, mango chutney.

Fish & Chips 17.95
Crisp battered fish fillet, mushy peas, Jersey chips, tartare sauce, lemon.

Chicken Schnitzel 17.95
Wild rocket salad, Parmesan, roasted garlic herb butter & fries
add a fried egg 1.50

SIDES

Seasoned Fries 5.50

Aspen Fries 6.50
Truffle mayo, Parmesan

Garden Salad 5.50
French dressing

Coleslaw 4.50
Creamy herb mayo

VEGAN

Vegan Poke Bowl vg 17.50
Seasoned sushi rice, pickled ginger, soybeans, goma seaweed salad, spring onions,vegetable spring rolls, Panko Tofu

Vegan Katsu Curry vg 16.95
Panko Tofu, steamed Japanese rice, aromatic Japanese curry sauce, stir fried Asian vegetables, pickled ginger

Vegan Baked Sweet Potato with Chilli Non-Carne vg 15.95
Served with soya mince & mushrooms in a rich plant based sauce, cooling coconut yogurt riata

SOMETHING SWEET

Mango & Passion Fruit Sorbet vg (2 scoops) 6.50
Refreshing mango sorbet with passionfruit & lime

Affogato 6.75
Jersey Dairy vanilla ice cream topped with crushed Amaretti biscuits, freshly brewed espresso coffee

Vegetarian v

Vegan vg

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.