

the bar & canteen

MENU

BOARDS TO SHARE

VEGETABLE ve 15.00

Beetroot hummus, tempura tenderstem broccoli, olives, Guindilla chilli, radish, deep fried pickles, charred corn, bread sticks

MEAT 16.00

Beef brisket nuggets, honey glazed mini chorizo, buttermilk Buffalo wings, artisan cured meats, pickles, truffle Dijon mayo

SEAFOOD 17.00

Jersey crab cake, king prawn scampi, crispy calamari, miso glazed salmon, baby capers, spicy aioli

SMALL PLATES

Baked garlic & herb ciabatta v 4.50

Baked garlic & herb ciabatta, mozzarella 5.50

Beef brisket nuggets, truffle Dijon mayo 7.50

Gordal Olives, bread sticks & oil ve 5.75

Honey roasted mini chorizo 7.25

King prawn scampi, tartar sauce 7.75

Crispy calamari, spicy aioli 7.00

Beetroot hummus, radish, flatbread ve 6.50

Halloumi Fries, Za'atar dressing, pomegranate, coriander v 7.75

Buttermilk Buffalo chicken wings, celery, blue cheese dip 8.00

Large 12.50

LARGE PLATES

BLACKENED CAJUN SALMON BURGER 14.00

Brioche bun, sweet potato fries, spicy alioli, mixed leaves

JERSEY 8oz BURGER 14.50

Smoked bacon, Monterey jack cheese, pickle, brioche bun, Dijon mayo, hand cut chips, house slaw

THE BAR VEGAN BURGER ve 13.50

Vegan cheese, brioche style bun, pickle, sun-blushed tomato relish, hand cut chips, vegan slaw

FLAT IRON CHICKEN BURGER 14.00

Brioche bun, chorizo mayo, pickle, sun-blushed tomato relish, hand cut chips, house slaw

LIBERATION ALE FISH 'N' CHIPS 13.50

Peas, tartar sauce, lemon, caper berries

THE BAR FAMOUS RACK OF RIBS 16.00

Bourbon BBQ glaze, grilled corn, sweet potato fries, house slaw

Add Buffalo wings 4.00

PRIME IRISH 10oz RIBEYE 23.50

Portobello mushroom, cherry vine tomato, hand cut chips, peppercorn sauce

Made in a kitchen using gluten, celery, nuts, fish, seafood and dairy products, if you have any dietary or allergen requirements please speak to a member of staff before ordering. Our (gf) dishes are made to a recipe containing no gluten, but in an environment that does. Please ask a manager or supervisor if you are unsure of the allergy process.

v Vegetarian ve Vegan gf Gluten Free option available

BOWL FOOD

CLASSIC MUSSELS 8.50

White wine, garlic, cream, crusty bread

Large with chips 15.00

SEA BASS LINGUINI 17.00

Roasted vegetables, pesto, rocket, Pecorino

TOASTED QUINOA SALAD ve gf 10.50

Kale, avocado, tenderstem broccoli, pomegranate, pumpkin seeds, Za'atar dressing

Add char-grilled chicken 14.00

MISO GLAZED SALMON 14.50

Stir-fry pak choi, mushrooms, sesame, rice

MALAYSIAN VEGETABLE CURRY ve gf 13.50

Chickpeas, spinach, rice, coriander, charred lime

Add chicken 15.00

Add king prawns 16.00

SIDES

SWEET POTATO FRIES 4.00

HAND CUT CHIPS 3.50

ROCKET, PARMESAN SALAD 4.00

BUTTERED GRILLED CORN 3.50

SPRING GREENS 3.50

FRIED PICKLES 4.00

NEARLY FULL

SELECTION OF ICE CREAMS gf per scoop 1.50

AFFOGATO 4.00

Vanilla ice cream & a shot of espresso

DESSERTS

STICKY TOFFEE PUDDING v 6.50

Butterscotch sauce, Jersey vanilla ice cream

WARM CHOCOLATE BROWNIE 6.50

Black cherry compote, hazelnut praline

APPLE & BLACKBERRY CRUMBLE 6.00

Jersey vanilla ice cream

CHEESECAKE gf 6.50

Ask your server for today's selection

CHEESE BOARD for one 8.00
or to share 14.00

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