



# Sunday Menu



## Starters / Light Bites

### **\*Soup of The Day (v)**

*Served with fresh artisan baguette & baked croutons (served on side)*

### **Breaded Whitebait**

*Crispy whitebait served with a dressed side salad & tartare sauce (on the side)*

### **Brie & Leek Tartlet (v)**

*Served with dressed mixed leaves & a balsamic glaze*

### **\*Chicken Liver Pate**

*Served with golden sultanas, port jelly, red onion marmalade & toasted bloomer*

### **\*Prawn Cocktail**

*Served on a bed of crisp baby gem lettuce, tossed in a thousand island & lemon dressing with pickled cucumber & rye bread*

### **\*Wild Mushrooms & Brioche**

*Cooked in a creamy pinot grigio & tarragon sauce served on a toasted brioche bun with an optional pancetta crisp*

## Oak Barn Classics

### **Beer Battered Cod & Hand Cut Chips £13.95**

*Fresh cod fillet in Harvey's beer batter served with hand cut chips, tartare sauce & mushy garden peas (served on side)*

### **Oak Barn Caesar Salad £10.45**

*With baby cos gem lettuce, parmesan cheese, croutons, whole anchovies & lightly tossed in a caesar dressing  
(Sauce contains finely Chopped Anchovies)*

### **Add Free Range Chicken £3.00**

### **\*Oak Smoked Salmon & Shellfish Salad £13.95**

*Served on a bed of crisp baby gem lettuce, tossed in a thousand island & lemon dressing with king prawns, pickled cucumber & rye bread*

### **Sussex Goats Cheese & Chive Risotto Cake (v) £13.45**

*Served with a mornay sauce, golden sultanas, roasted pine nuts*

### **\*Homemade Oak Barn Beef Burger £11.45**

*Prime beef burger served in a brioche bun with beef tomato, gherkins, red onion, mustard mayo, lettuce, hand cut chips with a roast pepper & tomato relish (served on the side)*

*Finish with a topping: ~ Aged Cheddar / Sussex Blue / Smoked Bacon £1.25p each. Or An Extra Burger for £4.50*

*We do not knowingly serve GM Food \*Dishes with this mark can be made Gluten Free  
Food is prepared in a kitchen that handles nut, seeds & shellfish.  
Please ask a waitress to see our allergy information pack.*

	<p><b><u>Weekday Specials</u></b>  <b>2 Courses just £14.50</b>  <i>Available Mon-Thurs lunch &amp; evenings. With choices from £10.50  for example Carbonara, Gammon &amp; Chips, Grilled Plaice Fillets, Braised Beef Stew</i></p> <p><b><u>Fresh Coffee &amp; Pastries Served all day.</u></b>  <i>Your choice of latte, cappuccino, mochas and more, with a tempting selection of fresh pastries.</i></p> <p><b><u>Extensive Bar Menu with Fresh Sandwiches</u></b>  <i>Sandwiches starting from £5.95, and a large selection  of hot bar food including burgers, chicken curry &amp; lasagne</i></p> <p><b><u>Relax and have a drink with friends</u></b>  <i>A fantastic lounge area. Relax and warm your toes next to our beautiful open fireplace</i></p> <p><b><u>Weekend Specials Menu.</u></b>  <i>Available Friday &amp; Saturday evenings. Previous dishes include, Grilled Lobster,  Roasted Rump of Lamb, Grilled Seabass Fillets and Garlic Prawns</i></p>	
		
		
		

**Crackling & Extra Gravy can be added to any dish.... Just ask!**

**\*Roast Sirloin of Beef**

*A 28 day aged sirloin served with a Yorkshire pudding & a rich gravy*

**\*Roast Loin of Pork**

*Served with a Yorkshire pudding, crackling, sage & onion stuffing & rich gravy*

**\*Roast Rosemary & Garlic Studded Leg of Lamb**

*Served with a Yorkshire pudding, sage & onion stuffing & a rich gravy*

**\*Half Roast Free Range Chicken**

*Served with a Yorkshire pudding, sage & onion stuffing & a rich gravy*

**\*Puy Lentil & Roasted Squash Nut Loaf (v)**

*Served with a Yorkshire pudding & vegetarian gravy*

**\*Roasted Scottish Salmon Supreme**

*Served with crushed new potatoes, crispy kale & a chive butter sauce*

**All Roasts Are Served With:  
Rosemary Roast Potatoes, Honey Roasted Parsnips & Carrots,  
Side dishes of Cauliflower Cheese  
& Seasonal Market Vegetables**

***All Waitresses Share The Tips Kindly Given***

*(Service Charge will be added to tables over 8)*

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# Desserts

## Classic Lemon Tart

*Served with a fresh raspberry coulis*

## New York Cheesecake

*Served with a berry compote & Chantilly cream*

## Warm Chocolate Brownie

*Served with a dark chocolate sauce & vanilla ice cream*

## Apple & Blackberry Crumble

*Served with your choice of custard or vanilla ice cream*

## \*Passion Fruit Crème Brulee

*Served with an orange & sultana sable biscuit*

## \*Cheese Board

*Trio of British cheeses served with a selection of crackers, chutney & celery*

## \*Ice Cream

*Your choice of strawberry, vanilla, chocolate or honeycomb with a berry compote & ginger crumble (served on the side)*

## \*Sorbet

*Your choice of blackcurrant or lemon with a berry compote & ginger crumble (served on the side)*

**Starters £5.75    Main Course £15.95**

**Desserts £5.75**

*All Waitresses Share The Tips Kindly Given*

*(Service Charge will be added to tables over 8)*

## *Special Weekday Menu*

Mon-Thurs Lunchtime & Evening

**2 Courses £14.50** *(Choices Change Daily)*

3 Courses £18.50 - Main Course £10.50

### Starters

*Homemade Soup of  
The Day*

*With farmhouse Bread*

*Bacon & Cheddar  
Tartlet*

*With Balsamic*

*Reduction & Salad*

*Fresh Salmon*

*With Toasted Brown*

*Bread & Chives*

*Chicken Liver Parfait*

*With Toasted Brown  
Bread*

### Mains

*Pan Fried Local Trout*

*On Lemon Crushed*

*Potatoes & Broccoli*

*Shepherd's Pie*

*Market Vegetables*

*Thai Green Curry*

*Homemade Spaghetti*

*Carbonara*

*Roasted Chicken Breast*

*With Dauphinoise*

*Potatoes & Curly Kale*

*Confit of Crispy Duck*

*Market Vegetables*

### Desserts

*Sticky Toffee  
Pudding*

*With Toffee Sauce*

*Warm Chocolate  
Brownie*

*With Chocolate Sauce*

*Bread & Butter*

*Pudding*

*With Custard*

*2 Scoops Ice Cream*

*(Chocolate, Vanilla,  
Strawberry)*

*This is A SAMPLE ONLY & Not Available on Sundays*