



Sunday Menu



Starters / Light Bites

Bread Basket £3.45

Artisan Baguette, Ciabatta & Rye Bread

Mixed Olives £2.95

Bread & Olive Sharer (v) (Small Sharer) £7.95

Artisan baguette, ciabatta & rye bread with a balsamic vinegar & olive oil dip & mixed olives

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

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

Lightly Breaded Whitebait

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

Goats Cheese Bruschetta (v)

Served with a tomato & red pepper salsa, red onion marmalade & dressed rocket

Salt & Pepper Tempura Calamari

Served with garlic mayonnaise & dressed leaves

***Brandied Chicken Liver Parfait**

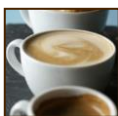
Served with golden sultanas, red onion marmalade & toasted bloomer

***Classic 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 toasted brioche



Weekday Specials.

2 Courses just £14.50

Available Mon-Thurs lunch & evenings. With choices from £10.50 for example Carbonara, Gammon & Chips, Grilled Haise Fillets, Braised Beef Stew

Fresh Coffee & Pastries Served all day.

Your choice of latte, cappuccino, mochas and more, with a tempting selection of fresh pastries

Extensive Bar Menu with Fresh Sandwiches

Sandwiches starting from £6.45, and a large selection of hot bar food including burgers, chicken curry & lasagne

Relax and have a drink with friends

A fantastic lounge area. Relax and warm your toes next to our beautiful open fireplace

Weekend Specials Menu.

Available Friday & Saturday evenings. Previous dishes include, Grilled Lobster, Roasted Rump of Lamb, Grilled Seabass Fillets and Garlic Prawns



*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.*

Sunday Roasts

Extra crackling & gravy available for all roasts

***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

Salmon en Croute

Served with crushed new potatoes & a chive butter sauce

All roasts are served with:
rosemary roast potatoes, honey roasted parsnips & carrots,
side dishes of cauliflower cheese
& seasonal market vegetables

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)

Confit of Oriental Crispy Duck Salad £13.95

Slow cooked confit duck served on a salad of spring onions, baby gem lettuce, cucumber & red peppers, tossed in a hoi sin & plum sauce with sprinkled toasted sesame seeds

***Oak Smoked Salmon & Shellfish Salad £14.25**

Flaked on lemon dressed crisp baby gem lettuce, with a thousand island dressing with king prawns, pickled cucumber, radish, spring onion, cherry tomato, soft boiled egg & rye bread

Macaroni Cheese (v) £11.25

Macaroni in a béchamel & mixed cheese sauce, topped with sliced tomatoes & a Sussex aged cheddar & parmesan crust, served with fresh artisan baguette

***Homemade Oak Barn Beef Burger £12.45**

Prime beef burger served in a brioche bun with beef tomato, gherkins, red onion, mustard mayo, lettuce, hand cut chips & a smoked tomato & chilli sauce (served on the side)

Finish with a topping: ~ Aged Cheddar / Sussex Blue / Smoked Bacon £1.50p each. Or An Extra Burger for £4.50

All Waitresses Share The Tips Kindly Given

(Service Charge will be added to tables of 8 or more)

Desserts

Lemon Meringue Pie

Served with raspberry coulis

Clotted Cream Rice Pudding

Served with a caramel syrup

After Eight Mint Sundae

With chocolate & vanilla ice cream, chocolate sauce, topped with whipped cream

Warm Chocolate Brownie

Served with chocolate sauce & vanilla ice cream

Apple & Blackberry Crumble

Served with your choice of custard or vanilla ice cream

*Raspberry Crème Brulee

Served with a shortbread biscuit

*Cheese Board

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

*Farmhouse Dairy Ice Cream

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

*Sorbet

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

Starters £5.95 Main Course £16.45

Desserts £5.95

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Special Weekday Menu

Mon-Thurs Lunchtime & Evening

2 Courses £14.50 *(Choices Change Daily)*

3 Courses £18.50 - Main Course £10.50

Starters

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

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