

(All meals below are available in the Bar, Restaurant & Outside)

All of our produce is cooked fresh to order,
we thank you for your patience.

Many of our dishes are easily adapted to cater for any
dietary needs. Please specify when ordering so we can assist.

Appetizers & Sharers

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, mixed olives & a balsamic
vinegar & olive oil dip*

Baked Camembert & Pate Sharer £15.95

*Freshly baked camembert, chicken liver parfait, red onion
marmalade, golden sultanas, olives & toasted bloomer*

Cheese Board (Small Sharer) £8.45

*Mature English Cheddar, Camembert, Brighton Blue & Lyburn Oak
Smoked, with candied walnuts, chutney, muscat grapes & a selection
of crackers & walnut bread*

Starters / Light Bites

Soup of The Day (v) £5.75

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

Sussex Smokie £6.95

*Smoked haddock, salmon & buttered leeks, cooked in a mornay
sauce with a Sussex aged cheddar & parmesan crust served with
fresh artisan baguette*

Chicken Liver Parfait £6.25

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

Egg & Soldiers (v) £6.25

*A soft boiled crispy breaded egg, with garlic & cheese puff pastry
soldiers, hollandaise sauce, mixed leaves & optional crispy Parma
ham (50p extra)*

Oak Smoked Salmon & Shellfish Cocktail £7.45

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

Confit of Oriental Crispy Duck Salad £7.45

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

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At The Oak Barn we pride ourselves on our quality English fayre with a modern twist. Our chefs create and change the menus to compliment the season and use local farmers & fresh fish from Newhaven to ensure the freshness and quality of all our ingredients.

Main Course

Newhaven Catch of The Day Market Price

A whole fresh fish served with a grilled half lemon, chefs sauce of the day & your choice of either seasonal vegetables or mixed salad & hand cut chips or buttered new potatoes

Tempura Halloumi (v) £13.95

Sliced halloumi cooked in a coriander infused tempura batter, with sweet potato wedges, pea puree, smoked tomato relish & a dressed side salad

Stuffed Free Range Chicken £15.95

Pan fried breast of chicken, wrapped in Parma ham, stuffed with sun blushed tomatoes & mozzarella. Served with potato fondant, a chicken veloute & a side of seasonal vegetables

Duo of Sussex Lamb £17.95

A pan fried rump & a braised shoulder wrapped in sweet potato. Served with a carrot puree, crushed new potatoes, a mint jus & a side of seasonal vegetables

Sea Bass Fillet £15.95

With breaded tiger prawns, crispy potatoes, minted pea puree, a cherry tomato salsa & a side of seasonal vegetables

Beef, Guinness & Mushroom Suet Pudding £15.95

Slow cooked tender steak & mushrooms in a Guinness infused gravy & steamed in a light suet pastry. Served with creamy mash potato, Guinness gravy & a side of seasonal vegetables

Slow Cooked Cider & Apple Pork Belly £16.95

Slow cooked in Aspoll's cider with dauphinoise potato, crispy cauliflower, cauliflower puree, cider jus & a side of seasonal vegetables

Fishmongers Board £16.45

Smoked mackerel pate, prawn cocktail, whitebait, smoked salmon roulade & garlic crevettes. With either buttered new potatoes or hand cut chips, rye bread & tartare sauce

Oak Barn Homemade Sussex Smokie £14.95

Smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a Sussex aged cheddar & parmesan crust served with fresh artisan baguette

All Staff Share The Tips Kindly Given

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The steaks are sourced from our local family butcher, K J Thornes, in Burgess Hill.
They are matured over 28 days, giving you a fine quality grade of British Beef

From the Grill

28 Day Aged 10oz Rib Eye Steak £21.95

Cooked to your liking with vine tomatoes, sautéed mushrooms, sautéed onions & your choice of either hand cut chips or buttered new potatoes

(Rib eye is marbled with tiny bits of fat, which melt during the cooking process leaving a rich juicy flavour to the steak)

28 Day Aged 10oz Sirloin Steak £21.95

Cooked to your liking with vine tomatoes, sautéed mushrooms, sautéed onions & your choice of either hand cut chips or buttered new potatoes

(Just above the tenderloin is where you will find the sirloin. It is tender and lean making it a healthier option)

Add a Sauce on the Side £1.75

Creamy peppercorn / blue cheese / garlic butter

Chargrilled Chicken Skewers £15.45

Served with sweet potato fries, grilled flatbread, mixed garden salad & garlic aioli

Salads

Add a handful of hand cut chips £1.75

Buttered new potatoes with your salad £1.75

Confit of Oriental Crispy Duck £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 a bed of lemon dressed crisp baby gem lettuce, tossed in a thousand island dressing with king prawns, pickled cucumber, radish, spring onion, cherry tomato, soft boiled egg & rye bread

Oak Barn Salad £13.95

A bed of mixed leaves, cucumber, tomato, mixed peppers, croutons, boiled egg & mixed olives.

With a topping of your choice:

Chicken, Pancetta & Avocado or

Grilled Goats Cheese or

Southern Fried Chicken

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

We do not knowingly serve GM food. Our kitchen is in contact with nuts, shellfish & Gluten

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Classics

8oz Local Gammon Steak £12.95

Served with two free range fried eggs, pineapple salsa, vine tomatoes, hand cut chips & watercress

Sussex Ale Battered Cod & Chips £13.95

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

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

Oak Barn Beef Burger £12.45

8oz 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:

Sussex aged cheddar / Sussex blue / smoked bacon £1.50p each.

Double Up Your Burger £4.50

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For this reason your patience is greatly appreciated during busy periods

Sides

Hand cut chips £3.50

Sweet Potato Fries £3.75

Seasonal vegetables £2.95

Garlic Bread £3.95

Seasonal mixed salad £2.95

Buttered new potatoes £2.95

Sharers

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

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

Baked Camembert & Pate Sharer £15.95

Freshly baked camembert, chicken liver parfait, red onion marmalade, golden sultanas, olives & toasted bloomer

Cheese Board (Small Sharer) £8.45

Mature English Cheddar, Camembert, Brighton Blue & Lyburn Oak Smoked, with candied walnuts, chutney, muscat grapes & a selection of crackers & walnut bread

(All meals below are available in the Bar, Restaurant & Outside.
Sandwiches or Jackets are not available Fri & Sat evenings)

At The Oak Barn, we receive a delivery every morning of freshly baked loaves and traditional bloomer, from our local bakers "Fellows" of Ardingly

Sandwiches & Baguettes

Sandwiches are available on White, Granary,
Toasted or in a White Baguette (60p extra)

All served with a salad garnish

Tuna Mayonnaise & Cucumber £6.45

Smoked Bacon & Brie £6.95
(Served hot)

Coronation Chicken £6.45

Atlantic Prawn, Marie Rose & Lettuce £6.95

Classic Bacon, Lettuce & Tomato £6.45

Add
A Handful Of
Hand Cut
Chips £1.75 or
Sweet Potato
Fries £2.00

Specialty Sandwiches

Minute Steak Baguette £9.95

Served with a red onion marmalade & sautéed mushrooms

Classic Fish Finger Sandwich £7.95
*On bloomer bread,
with tartare sauce served on side*

Tuna Melt £7.95

*Served open on toasted ciabatta, topped with spring onion, sweetcorn
and Mature English Cheddar*

Welsh Rarebit (v) £7.45

*Classic rarebit recipe of Sussex cheese,
real ale, Worcestershire sauce, served on toasted open ciabatta*

Jacket Potatoes

Served with Salad Garnish, All £7.45

Tuna Mayonnaise

Prawn & Marie Rose

Smoked Bacon & Brie

Coronation Chicken

Cheddar Cheese (v)

Add
A Handful Of
Hand Cut
Chips £1.75 or
Sweet Potato
Fries £2.00

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(All meals below are available in the Bar, Restaurant & Outside)

All of our Desserts are homemade by our Pastry Chef, changing items & garnishes whenever necessary to the season & availability of the ingredients

Desserts

Duo of Chocolate £6.55

A rich chocolate mousse, with a shard of white chocolate & mixed nut brittle

White Chocolate & Vanilla Fudge Cheesecake £6.45

With a ginger biscuit base, served with a black cherry compote

Raspberry Crème Brulee £6.15

Served with a shortbread biscuit

Salted Caramel & Honeycomb Ice Cream Sundae £6.95

Brownie pieces, crumbled honeycomb, salted caramel sauce, salted caramel & honeycomb ice cream, chocolate sauce, topped with whipped cream

Sticky Toffee & Stem Ginger Pudding £6.55

Made with fresh & dry dates served with a malt toffee & ginger sauce & vanilla ice cream

Banoffee Pie £6.45

A biscuit base with caramel, fresh banana, whipped cream & chocolate sauce

Cheese Board £7.95

A selection of English cheese, with candied walnuts, chutney, muscat grapes & a selection of crackers & walnut bread

Farmhouse Dairy Ice Cream (3 Scoops) £5.75

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

Sorbet (3 Scoops) £5.75

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

Coffee from £2.50

Fresh filter coffee / americano /
cappuccino / latte / espresso

Tea from £2.50

English tea & a selection of herbal teas

Liqueur Coffees from £5.45

Irish (Jameson Whiskey)

Calypso (Tia Maria)

Seville (Cointreau)

Baileys Coffee

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