



Sunday Menu

Appetizers & Sharers



Bread Basket £3.45

Artisan Baguette, Ciabatta & Rye Bread

Mixed Olives £3.45

Feta & Cream Cheese Stuffed Peppers £3.95

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

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

***Baked Camembert & Pate Sharer £15.95**

Freshly baked camembert, chicken liver parfait, red onion marmalade, golden sultanas, cranberry sauce, olives & toasted bread

Starters

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

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

Lightly Breaded Whitebait

With a dressed side salad & tartare sauce

Egg & Soldiers (v)

A soft boiled crispy breaded egg, with garlic & cheese puff pastry soldiers, hollandaise sauce & mixed leaves

Breaded Brie (v)

With mixed leaves & cranberry sauce

Salmon & Dill Fishcakes

Served with a dressed side salad & tartare sauce

***Chicken Liver Parfait**

Served with a golden raisin puree, red onion marmalade & toasted bread

***Classic Prawn Cocktail**

Tossed in a thousand island sauce and lemon dressing, served on a bed of crisp baby gem lettuce, with pickled cucumber & rye bread

	<u>Chef's Daily Specials</u>	
	2 Courses just £14.50	
	<i>Available Mon-Thurs lunch & evenings</i>	
	<u>Fresh Coffee & Pastries Served all day.</u>	
	<i>Your choice of Latte, Cappuccino, Mochias and more, with a tempting selection of fresh pastries</i>	
	<u>Extensive Bar Menu with Fresh Sandwiches</u>	
	<i>Sandwiches starting from £6.45, and a large selection of hot bar food including Burgers, Fish & Chips & Gammon</i>	
	<u>Relax and have a drink with friends</u>	
	<i>A fantastic lounge area. Relax and warm your toes next to our beautiful open fireplace</i>	
	<u>Weekend Specials Menu.</u>	
	<i>Available Friday & Saturday evenings. Previous dishes include, Grilled Lobster,</i>	
	<i>Roasted Rump of Lamb, Grilled monkfish and Garlic Prawns</i>	

*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**

With a Yorkshire pudding, pork, sage & onion stuffing, crackling & rich gravy

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

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

***Half Roast Free Range Chicken**

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

Chestnut Mushroom & Butternut Squash Nut Loaf (v)

Served with a Yorkshire pudding & vegetarian gravy

Salmon en Croute

With crushed new potatoes & a chive butter sauce

All roasts are served with:

rosemary roast potatoes, a honey roasted parsnip & carrot
& 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 sprinkled with toasted sesame seeds

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

Flaked on lemon dressed crisp baby gem lettuce, with a thousand island dressing, 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 a Sussex aged & smoked Applewood cheddar & parmesan crust, sliced tomatoes & served with garlic bread

***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

Fishmongers Board £16.45

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

All Waitresses Share The Tips Kindly Given

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

Desserts

***Vanilla Panna Cotta**

Served with a spiced plum compote & coconut macaroon

Sticky Toffee & Stem Ginger Pudding

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

Salted Caramel & Honeycomb Ice Cream Sundae

Brownie pieces, crumbled honeycomb, salted caramel sauce, salted caramel & honeycomb 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

***Cappuccino & Caramel Crème Brulee**

served with a chocolate sable biscuit

***Cheese Board**

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

***Farmhouse Dairy Ice Cream (3 Scoops)**

*vanilla / chocolate / honeycomb / salted caramel / rum & raisin
with a ginger crumble (served on the side)*

***Sorbet (3 Scoops)**

*blackcurrant / lemon
with a ginger crumble (served on the side)*

Starters £5.95 Main Course £16.45

Desserts £5.95

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

Chef's Daily Menu

Mon-Thurs Lunchtime & Evening

2 Courses £14.50

3 Courses £18.50 - Main Course £10.50

Starters

Soup of The Day

With fresh baguette

Chicken Wings

*With sweet chilli &
mixed leaves*

Bubble & Squeak

With poached egg

Thai Spiced Beef

On a mixed bed of salad

Mains

Chicken Fajitas

*With salsa, sour cream &
guacamole*

Beef Lasagne

With garlic bread

Pea & Prawn Risotto

*Served with dressed
rocket*

Pork, Leek &

Mustard Pie

With white wine sauce

Desserts

Banoffee Pie

With toffee sauce

Warm Chocolate

Brownie

With chocolate sauce

Lemon & Treacle

Sponge

With custard

2 Scoops Ice Cream

Choice of flavours

This is A SAMPLE ONLY & Not Available on Sundays