



The Oak Barn

Bar & Restaurant

Cuckfield Road, Burgess Hill, West Sussex, RH15 8RE

A la Carte Specials Friday & Saturday Evenings

"Making use of the ingredients that are in season each month"

(This is only a sample of dishes created over the last few months)

we offer a selection of specials which changes weekly

Starters

Pan Seared Scallops

Garlic, Chilli, Lime Juice & Coriander

Roasted Butterflied Tiger Prawns

in Garlic Butter

Tempura Battered Squid

with Chilli Jam

Sussex Goats Cheese & Beetroot Salad

Dandelion, Candied Pine Nuts

Crispy Pork Belly Fritter

Tempura Tiger Prawns, Aioli, Crispy Kale

Whole Langoustine & Homemade Lightly

Spiced Terrine of Langoustine, Salmon & Prawn

Served with Lemon & Caper Salsa

Charcuterie Board

Cured Meats, Ham Hock, Smoked Duck, Garlic Aioli

Octopus Salad

Slow Cooked Octopus, Served Crunchy, on a Salad of Fennel & Pickled Cucumber

Roasted Monkfish Tail

*Sliced onto a Saffron, Prawn & Dill Cream Sauce
Studded with Tomato Concasse*

Moules Marinière

in a White Wine, Cream & Shallot Sauce and Crusty White Bread

Breast of Local Wood Pigeon

Confit Leg Pastilla, Black Pudding Hash, Squash

BBQ Spare Ribs

With Homemade Chips

Mains

Seafood Chowder

Cream & Bacon Soup with Mussels & Clams, Topped with Seared Scallops & Cod Fillet

Sea Bass

Served "En-Papillote" with Vegetable Julienne, White Wine & a Lemon Beurre Blanc

Monkfish Wrapped in Pancetta

King Tiger Prawns, Saffron Potatoes.

Roast Breast of Barbary Duck

Confit Leg Cannelloni, Celeriac Gratin, Duck Crackling

Half Grilled Lobster

With Garlic Butter, Dressed Salad Parsley, Buttered New Potatoes and Aioli

Tagine of Lamb

Couscous, Baby Vegetables, Harissa Sauce

Pan Fried Turbot

With Crushed Lemon Potatoes, Baby Fennel & Courgette Sauce Vierge

Fallow Deer Venison Bourguignon

Pancetta, Chestnut Mushroom, Smoked Potato Mash

Chorizo & Sunblushed Tomato Crusted Cod

*Served With Smoked Paprika Potatoes & a Roast Red Pepper, Chilli & Tomato Sauce
with a Side of Fresh Market Vegetables*

Slow Braised Lamb Shank

Buttermilk Mash, Glazed Root Vegetables

Oven Baked Rainbow Trout

Spinach & Mushrooms Topped with a Herb Butter

Pan Roasted Guinea Fowl

Spring Vegetables, Dauphinoise

