



# 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 & Cour-  
gette 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*

