

(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.

## While You Wait

**Bread Basket** £3.45

*Artisan baguette, ciabatta & rye bread*

**Mixed Olives** £3.45

**Feta & Cream Cheese Stuffed Peppers** £3.95

**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, cranberry sauce, golden raisin puree, olives & toasted bloomer*

**Cheese Board** £8.45

*A selection of English cheese, 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 a golden raisin puree, port wine jelly, red onion marmalade & toasted bloomer*

**Pulled Beef Profiteroles** £6.95

*Served with a horseradish & chive crème fraiche & a Guinness jus*

**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*

### **Confit Chicken Leg £15.95**

*A slow cooked free range chicken leg served with breaded bubble & squeak, bacon & onion roly poly, butternut squash puree, a port jus & 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 £16.95**

*With a spicy tiger prawn & chorizo ragu, crispy potatoes & 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*

### **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*

### **Slow Cooked Cider & Apple Pork Belly £16.95**

*Slow cooked in Aspoll's cider with dauphinoise potato, parsnip crisp, spiced parsnip puree, cider jus & a side of seasonal vegetables*

### **Duo of Barbary Duck £18.95**

*Duck breast marinated in orange & thyme, a confit of duck leg & potato hash. Served with an orange sauce, duck crackling, candy orange zest & a side of seasonal vegetables*

### **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**

**Add a handful of sweet potato fries £2.10**

**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*

**All staff share the tips kindly given**

(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.

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

## Classics

### **8oz Local Gammon Steak £12.95**

*Served with two free range fried eggs, fresh chargrilled pineapple, 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 a Sussex aged & smoked Applewood cheddar & parmesan crust, sliced tomatoes & served with garlic bread*

### **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**

**All our food is local, fresh & cooked to order**

For this reason your patience is greatly appreciated during busy periods

## Sides

**Hand cut chips £3.50**

**Sweet Potato Fries £3.85**

**Seasonal vegetables £3.45**

**Garlic Bread £3.95**

**Seasonal mixed salad £3.45**

**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, cranberry sauce, golden raisin puree, olives & toasted bloomer*

### **Cheese Board £8.45**

*A selection of English cheese, 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

All served with a salad garnish, fillings below are available on

**White / Granary / Toasted /**

**White Baguette / Toasted Ciabatta** (both options - 60p extra)

**Tuna Mayonnaise & Cucumber** £6.45

**Smoked Bacon, Brie & Cranberry** £6.95

**Classic Bacon, Lettuce & Tomato** £6.45

**Chicken, Bacon, Avocado & Mayonnaise** £6.95

**Beef, Crème Fraiche Horseradish & Rocket** £7.25

**Atlantic Prawn, Marie Rose & Lettuce** £6.95

**Cheddar Cheese & Spring Onion (v)** £6.45

Add  
A Handful Of  
Hand Cut  
Chips £1.75 or  
Sweet Potato  
Fries £2.10

## Specialty Sandwiches

All served with a salad garnish

**Minute Steak Open Ciabatta** £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*

Add  
A Handful Of  
Hand Cut  
Chips £1.75 or  
Sweet Potato  
Fries £2.10

**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 £7.95

**Tuna Mayonnaise / Prawn & Marie Rose**

**Smoked Bacon & Brie / Chilli Con Carne**

**Chicken, Bacon, Avocado & Mayonnaise**

**Cheddar Cheese & Spring Onion (v)**

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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

### **Chocolate & Pistachio Fondant** £6.75

*A dark chocolate fondant with a gooey pistachio & white chocolate centre, served with honeycomb ice cream & roasted pistachios*

### **Vanilla Panna Cotta** £6.45

*Served with a spiced plum compote & coconut macaroon*

### **Cappuccino & Caramel Crème Brulee** £6.35

*served with a chocolate sable 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** £6.75

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

### **Pear Tart Tatin** £6.45

*Warm caramelised pears served on a golden puff pastry with vanilla ice cream & a sticky pear jus*

### **Cheese Board** £8.45

*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

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

### **Sorbet (3 Scoops)** £5.75

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

### Coffee from £2.50

**Fresh filter coffee / americano / machiatto cappuccino / latte / espresso / flat white / mocha**

### 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**

**All staff share the tips kindly given**

(Service charge will be added to tables of 8 or more, £2 pp cakeage charge)