

(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 £7.45

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

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

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

Breaded Halloumi (v) £13.95

Sliced halloumi with sweet potato wedges, pea puree, smoked tomato relish & a dressed side salad

Poached & Roasted Chicken Breast £15.95

Free range chicken stuffed with a pancetta mousseline. Served with sautéed wild spinach & mushrooms, a chicken & pancetta puff pastry pie, Dijon mash potato, chicken jus & a side of seasonal vegetables

Duo of Sussex Lamb £17.95

A pan fried rump & a shepherds pie croquette, served with a carrot puree, crushed new potatoes, a mint jus & 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

Pan Fried Sea Bass £16.45

With crumbed goats cheese, a red pepper puree, potato & parma ham terrine, a white wine veloute & a side of seasonal vegetables

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 £15.45

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

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

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 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 £13.45

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) £11.45

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 £12.95

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 £5.50

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

Atlantic Prawn, Marie Rose & Lettuce £6.95

Cheddar Cheese & Spring Onion (v) £6.45

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 £8.45

*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 £7.95

Tuna Mayonnaise / Prawn & Marie Rose

Smoked Bacon & Brie

Chicken, Bacon, Avocado & Mayonnaise

Cheddar Cheese & Spring Onion (v)

All our food is local, fresh & cooked to order

For this reason your patience is greatly appreciated during busy periods

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

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

(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

Double Chocolate Fondant £6.75

A warm chocolate sponge filled with melted white chocolate, served with chocolate sauce & honeycomb ice cream

Bread & Butter Pudding £6.45

The traditional dish served with custard

White Chocolate Crème Brulee £6.35

Served with an almond & fruit florentine

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 Pudding £6.75

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

Toffee Apple Crumble £6.45

Served with toffee sauce & vanilla ice cream

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)