



Sunday Menu

Appetizers & Sharers



Bread Basket (v) £3.45

Artisan Baguette, Ciabatta & Rye Bread

***Mixed Olives (v) £3.45**

***Feta & Cream Cheese Stuffed Peppers (v) £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 & chefs garnish

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

***Smoked Garlic & Paprika Buttered Mushrooms (v)**

Exotic mushrooms served in an Applewood cheese & potato basket with crispy shallot rings

Crispy Breaded Pork Belly Bites

Served with mixed leaves & apple puree

***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



Chef's Daily Specials

2 Courses just £14.50

Available Mon-Thurs lunch & evenings

Fresh Coffee & Pastries Served all day.

Your choice of Latte, Cappuccino, Mochas and more, with a tempting selection of fresh pastries.

Extensive Bar Menu with Fresh Sandwiches

Sandwiches starting from £6.45, and a large selection of hot bar food including Burgers, Fish & Chips & Gammon

Relax and have a drink with friends

A fantastic lounge area. Relax and warm your toes next to our beautiful open fireplace

Weekend Specials Menu.

Available Friday & Saturday evenings. Previous dishes include, Grilled Lobster, Roasted Rump of Lamb, Grilled monkfish and Garlic Prawns.



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 & Prawn Salad £14.25**

*Flaked on lemon dressed crisp baby gem lettuce, with a thousand
island dressing, pickled cucumber, radish, spring onion,
cherry tomato, soft boiled egg & rye bread*

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*

***Homemade Oak Barn Beef Burger £12.95**

*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 £5.50**

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 Waitresses Share The Tips Kindly Given

(A discretionary 10% service charge will be added to tables of 8 or more)

Desserts

Sticky Toffee Pudding

Served warm with toffee sauce and vanilla ice cream

Steamed Treacle Sponge

Served with warm treacle sauce & either vanilla ice cream or custard

Sticky Toffee & Honeycomb Ice Cream Sundae

Warm sticky toffee pieces & crumbled honeycomb served with vanilla & honeycomb ice cream, drizzled with toffee sauce & topped with chantilly cream

Chocolate Brownie

Chocolate brownie with a salted caramel centre, white chocolate truffles, milk chocolate ganache & salted caramel ice cream

Toffee Apple Crumble

With toffee sauce & vanilla ice cream

Peanut Butter Cheesecake

Served with caramelised banana, chocolate cookies, banana ice cream & chocolate crumb

***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 / banana / strawberry with crumble served on the side

***Sorbet (3 Scoops)**

blackcurrant / lemon / passionfruit with crumble served on the side

Starters £6.25 Main Course £16.75

Desserts £6.25

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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