



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

Beer Battered Mushrooms (v)

Served with garlic mayonnaise & a walnut & rocket salad

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

	<p><u>Chef's Daily Specials</u> 2 Courses just £14.50 <i>Available Mon-Thurs lunch & evenings</i></p>	
	<p><u>Fresh Coffee & Pastries Served all day.</u> <i>Your choice of Latte, Cappuccino, Mochas and more, with a tempting selection of fresh pastries</i></p>	
	<p><u>Extensive Bar Menu with Fresh Sandwiches</u> <i>Sandwiches starting from £6.45, and a large selection of hot bar food including Burgers, Fish & Chips & Gammon</i></p>	
	<p><u>Relax and have a drink with friends</u> <i>A fantastic lounge area. Relax and warm your toes next to our beautiful open fireplace</i></p> <p><u>Weekend Specials Menu.</u> <i>Available Friday & Saturday evenings. Previous dishes include, Grilled Lobster, Roasted Rump of Lamb, Grilled monkfish and Garlic Prawns</i></p>	

*We do not knowingly serve GM Food *Dishes with this mark can be made Gluten Free
 Food is prepared in a kitchen that handles nut, seeds & shellfish. Please ask a waitress to see our allergy information pack.*

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

***Iced Banana Parfait**

With chocolate soil, caramelized banana & a chocolate tuille

Sticky Toffee Pudding

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

***Salted Caramel & Honeycomb Ice Cream Sundae**

*Brownie pieces, crumbled honeycomb, salted caramel sauce, salted caramel
& honeycomb ice cream, chocolate sauce, topped with whipped cream*

Warm Chocolate Brownie

Served warm with chocolate sauce & vanilla ice cream

Toffee Apple Crumble

With toffee sauce & vanilla ice cream

Strawberry & White Chocolate Shortbread Cheesecake

Served with mini shortbread biscuits, chocolate shard & crushed pistachios

***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 / mint choc chip / strawberry
with crumble served on the side*

***Sorbet (3 Scoops)**

*blackcurrant / lemon / passionfruit
with crumble served on the side*

Starters £6.20 Main Course £16.70

Desserts £6.20

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

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