

(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 (v) £3.45**

*Artisan baguette, ciabatta & rye bread*

**Mixed Olives (v) £3.45**

**Feta & Cream Cheese Stuffed Peppers (v) £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 £8.95**

*A selection of English cheese served with candied walnuts, chutney, muscat grapes, a selection of crackers & walnut bread*

## Starters / Light Bites

**Soup of The Day (v) £5.95**

*Served with fresh artisan baguette & croutons*

**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 £6.45**

*Served with a golden raisin puree, port wine jelly, red onion marmalade & toasted bloomer*

**Creamy Garlic Mushrooms (v) £6.45**

*Sautéed medley of mushrooms in a white wine, garlic & tarragon sauce, served in a toasted brioche bun*

**Egg & Soldiers (v) £6.25**

*A soft boiled crispy breaded egg, with cheese puff pastry soldiers, hollandaise sauce, mixed leaves & optional crispy parma ham (50p extra)*

**Oak Smoked Salmon & Prawn 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, topped 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*

### **Thai Green Vegetable Curry (v) £13.95**

*Served with lime & coriander rice with a spiced potato & onion puff on the side*

### **Roasted Stuffed Chicken Breast £16.45**

*Free range chicken stuffed with spinach, served with a potato & parma ham gratin, pancetta, a mini puff pastry pie, tarragon jus & a side of seasonal vegetables*

### **Duo of Sussex Lamb £17.95**

*A pistachio crusted lamb rump & mini lamb suet pudding, served with fondant potato, apricot compote, celeriac puree, 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, with creamy mashed potato, Guinness gravy & a side of seasonal vegetables*

### **Pan Fried Sea Bass Fillet £16.95**

*With crispy breaded tiger prawns, dill crushed potatoes, a smoked salmon & prawn veloute & a side of seasonal vegetables*

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

*Slow cooked in Aspall's cider with dauphinoise potato, apple puree, shredded pork belly & sage bonbons, cider jus & 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*

**Vegan menu available - please ask your waitress**

**All staff share the tips kindly given**

(A discretionary 10% 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)**

The steaks are sourced from our local family butcher, K J Thomes, 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, watercress & 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, watercress & 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 £1.95**

*Creamy peppercorn / blue cheese / garlic butter*

### **Chargrilled Chicken Skewers £15.45**

*Served with sweet potato fries, grilled flatbread, dressed mixed garden salad & garlic aioli*

## **Salads**

**Add a handful of hand cut chips £1.95**

**Add a handful of sweet potato fries £2.20**

**Add a handful of buttered new potatoes £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 topped with toasted sesame seeds*

### **Oak Smoked Salmon & Prawn 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*

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

## Classics

### **10oz Local Gammon Steak £13.75**

*Served with two free range fried eggs, chargrilled pineapple, vine tomatoes & hand cut chips*

### **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, with 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 £3.75 / Sweet Potato Fries £3.95**

**Seasonal Vegetables £3.45 / Seasonal Mixed Salad £3.45**

**Garlic Bread £4.25**

**Buttered New Potatoes £3.45**

## 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 £8.95**

*A selection of English cheese served with candied walnuts, chutney, muscat grapes, a selection of crackers & walnut bread*

**Vegan menu available - please ask your waitress**

(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** £6.75

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

**Classic Bacon, Lettuce & Tomato** £6.95

**Coronation Chicken** £6.95

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

**Brie & Cranberry (v)** £6.45

## Speciality Sandwiches

All served with a salad garnish

**28 Day Aged Sirloin Steak Baguette** £10.75

*Served with a red onion marmalade & sautéed mushrooms*

**Classic Fish Finger Sandwich** £8.95

*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*

**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**

**Coronation Chicken**

**Cheddar Cheese (v)**

Add  
A Handful Of  
Hand Cut  
Chips £1.95 or  
Sweet Potato  
Fries £2.20

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A Handful Of  
Hand Cut  
Chips £1.95 or  
Sweet Potato  
Fries £2.20

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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

**Tasting Board** for one - £7.95, for two £13.95

*A mini toffee apple crumble, milk chocolate ganache, white chocolate truffles, peanut butter cheesecake & honeycomb ice cream*

**Steamed Treacle Sponge** £6.45

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

**Peanut Butter Cheesecake** £6.95

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

**Toffee Apple Crumble** £6.75

*Served warm with a toffee sauce & vanilla ice cream*

**Chocolate Brownie** £6.95

*Chocolate & salted caramel brownie, served with white chocolate truffles, milk chocolate ganache & salted caramel ice cream*

**Sticky Toffee & Honeycomb Ice Cream Sundae** £7.25

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

**Cheese Board** £8.95

*A selection of English cheese, with candied walnuts, chutney, muscat grapes & a selection of crackers & walnut bread*

**Farmhouse Dairy Ice Cream (3 Scoops)** £5.95

*vanilla / chocolate / honeycomb / banana  
salted caramel / strawberry  
with crumble served on the side*

**Sorbet (3 Scoops)** £5.95

*blackcurrant / lemon / passionfruit  
with 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**

A discretionary 10% service charge will be added to tables of 8 or more,  
£2 p/p cakeage charge may be added