

(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 £7.75

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 £6.75

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

Goats Cheese & Walnut Croquette (v) £6.45

With a spiced beetroot puree, pickled beetroot & a goats cheese crumb

Egg & Soldiers (v) £6.45

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

Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly, avocado mousse & 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 hoisin & 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

Pan Roasted Chicken Supreme £16.45

Free range chicken breast served with a parma ham potato terrine, a mini chicken & pancetta puff pastry pie, creamed leeks, crispy pancetta & tarragon jus

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 £15.95

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)

We source our steaks from local farms, using 28 day aged Sussex Angus Cross beef. Best known for its extra marbling, helping with the flavour & tenderness of the meat.

From the Grill

28 Day Aged 10oz Sussex Angus Cross Rib Eye Steak £25.95

*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 Sussex Angus Cross Sirloin Steak £25.95

*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 £2.05

Add a handful of sweet potato fries £2.35

Add a handful of buttered new potatoes £1.95

Confit of Oriental Crispy Duck £14.25

*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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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 £13.45

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 £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 £3.95 / Sweet Potato Fries £4.25

Seasonal Vegetables £3.95 / Seasonal Mixed Salad £3.95

Garlic Bread £4.25

Buttered New Potatoes £3.75

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 Sussex Angus Cross

Sirloin Steak Baguette £10.95

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 £2.05 or
Sweet Potato
Fries £2.35

Add
A Handful Of
Hand Cut
Chips £2.05 or
Sweet Potato
Fries £2.35

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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 £6.75

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 £5.95

**Irish (Jameson Whiskey) / Calypso (Tia Maria)
Seville (Cointreau) / Baileys Coffee**

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