



# 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*

**Goats Cheese & Walnut Croquette (v)**

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

**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><b><u>Chef's Daily Specials</u></b>  <b>2 Courses just £14.50</b>  <i>Available Mon-Thurs lunch &amp; evenings</i></p> <p><b><u>Fresh Coffee &amp; Pastries Served all day.</u></b>  <i>Your choice of Latte, Cappuccino, Mochas and more, with a tempting selection of fresh pastries.</i></p> <p><b><u>Extensive Bar Menu with Fresh Sandwiches</u></b>  <i>Sandwiches starting from £6.45, and a large selection of hot bar food including Burgers, Fish &amp; Chips &amp; Gammon</i></p> <p><b><u>Relax and have a drink with friends</u></b>  <i>A fantastic lounge area. Relax and warm your toes next to our beautiful open fireplace</i></p> <p><b><u>Weekend Specials Menu.</u></b>  <i>Available Friday &amp; 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 £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  
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 £13.45**

*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 £15.95**

*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 £16.95**

**Desserts £6.75**

*All Waitresses Share The Tips Kindly Given*

*(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***