

# Oak Barn

## Bar & Restaurant

Easter Sunday 21st April

12:00-7:00pm

2 or 3 Course Set menu

### Starters

**Leek & Potato Soup** (v) (GF)

Served with Sussex cheddar scone & baked croutons

**Egg & Soldiers** (v)

With garlic & cheese puff pastry soldiers & hollandaise sauce

**Shellfish & Oak Roast Salmon**

**Cocktail** (GF)

Crisp gem lettuce, thousand island & lemon dressing & rye bread

**Breaded Whitebait**

With mixed leaves & homemade tartare sauce

**Brandied Chicken Liver Parfait** (GF)

Served with golden sultanas, toasted bloomer & red onion marmalade

**Salmon & Dill Fishcakes**

Tartare sauce & dressed leaves

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

Spiced beetroot puree, pickled beetroot & goats cheese crumb



### Mains

**Roast Sirloin of Beef** (GF)

28 day aged sirloin, Yorkshire pudding & a rich gravy

**Roast Loin of Pork** (GF)

Yorkshire pudding, pork, sage & onion stuffing, crackling & a rich gravy

**Rosemary & Garlic Roasted Leg of Lamb** (GF)

Yorkshire pudding, pork, sage & onion stuffing & a rich gravy

**Half Roast Free Range Chicken** (GF)

Yorkshire pudding, pork, sage & onion stuffing & a rich gravy

**Chestnut Mushroom & Roasted Squash**

**Nut Loaf** (v)

Rosemary potatoes, Yorkshire pudding & vegetarian gravy

**Roasted Vegetable & Sussex Goats Cheese**

**Wellington** (v)

With roasted vine tomato sauce & rosemary roast potatoes

**Salmon En Croute**

With crushed new potatoes & a chive butter sauce

*All served with rosemary roast potatoes, a honey roasted parsnip & carrots & side dishes of cauliflower cheese & seasonal market vegetables*

Extra crackling & gravy available for all roasts

### Desserts

**Steamed Treacle Sponge**

Served with custard

**Cream Egg Chocolate Brownie**

Served with chocolate sauce & vanilla ice cream

**White Chocolate Crème Brulee** (GF)

Served with an almond & fruit florentine

**Toffee Apple Crumble**

Served with toffee sauce & ice cream

**Mini Egg Ice Cream Sundae** (GF)

Salted caramel & honeycomb ice cream, mini eggs, chocolate sauce, topped with whipped cream

**Fresh Exotic Fruit Salad** (GF)

**Oak Barn Cheese Board** (GF)

Celery, chutney & water biscuits

h a p p y e a s t e r

Two courses adults £23.70

Children's menu available

Three courses adults £29.95

10% service charge on tables of 8 or more