

Sunday Menu

Two Course Minimum

(prices not including appetizers & sharers)

2 course roast menu £23.90

3 course roast menu £30.85

2 course classic / salad menu £21.15

3 course classic / salad menu £28.10

Starters

Soup of The Day (v)

Served with fresh artisan baguette & chefs garnish

Traditional Sussex Smokie

Smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a Sussex aged cheddar & parmesan crust, served with toasted artisan baguette

Sussex Coast Salt & Pepper Squid

Served with chilli, lime & coriander mayonnaise, rocket salad & a fresh lime wedge

Prawn Cocktail

*Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly, avocado mousse & rye bread
(Freshly delivered from Brighton & Newhaven fish markets)*

Confit of Oriental Crispy Duck Salad

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

If you have a food allergy/intolerance or special dietary requirement, please speak to a member of staff about the ingredients in your food when placing your food order. Thank you.

Sunday Roasts

Roast Sirloin of Sussex Beef

*A 28 day aged sirloin served with a Yorkshire pudding
& a rich gravy
(From Blakes of Brighton)*

Roast Loin of Sussex Pork

*With a Yorkshire pudding, pork, sage & onion stuffing,
crackling & rich gravy
(From Field Place Farm, Bolney)*

Roast Leg of Sussex Lamb

*Served with a Yorkshire pudding, pork, sage & onion stuffing
& a rich gravy
(From Prinkle Farm, Heathfield)*

Sussex Free Range Half Roast Chicken

*Served with a Yorkshire pudding, pork, sage & onion stuffing
& a rich gravy
(From Blakes of Brighton)*

Four Cheese, Spinach & Sweet Potato Wellington (v)

*Served with red pepper puree, sautéed new potatoes, tomato & caper salsa
& sautéed green beans*

Pan Fried Sea Bass

*With crushed new potatoes & a salmon & prawn veloute
(Freshly delivered from Brighton & Newhaven fish markets)*

Extra crackling & gravy available for all roasts

**All roasts are served with:
rosemary roast potatoes, sweet potato, apple
or cauliflower puree, a honey roasted parsnip & carrot
& side dishes of cauliflower cheese
& seasonal market vegetables**

(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.

Oak Barn Classics

Sussex Ale Battered Cod & Chips

*Fresh cod fillet in Harvey's beer batter served with hand cut chips, tartare sauce & mushy garden peas
(Freshly delivered from Brighton & Newhaven fish markets)*

Baked Macaroni Cheese (v)

Macaroni in a béchamel sauce topped with sliced tomatoes & a Sussex aged cheddar & smoked applewood crust, served with garlic bread

Homemade Oak Barn Beef Burger

8oz Prime beef burger with tomato, gherkins, red onion, mustard mayo, lettuce in a brioche bun with hand cut chips & a smoked tomato & chilli sauce (served on the side)

Finish with a topping: Aged Cheddar / Sussex Blue / Smoked Bacon £1.60p each. Or An Extra Burger for £5.50

Traditional Sussex Smokie

Smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a Sussex aged cheddar & parmesan crust served with fresh artisan baguette

All our food is local, fresh & cooked to order

For this reason your patience is greatly appreciated during busy periods

Salads

Confit of Oriental Crispy Duck Salad

*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

*Tossed in a marie rose sauce, on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly, avocado mousse, radish, spring onion, cherry tomato, peppers, soft boiled egg & rye bread
(Freshly delivered from Brighton & Newhaven fish markets)*

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Desserts

Salted Caramel Sticky Toffee Pudding

*Served with toffee sauce, fudge, honeycomb
& white chocolate ice cream*

Glazed Lemon Tart

With raspberry sorbet, raspberry gel, mixed berries & meringue

Banoffee Cheesecake

*With caramelised bananas, Chantilly cream, toffee sauce
& vanilla ice cream*

Trio Of Chocolate Mousse

*Milk, dark & white chocolate mousse, served with crushed
pistachios, chocolate soil & raspberry gel*

Salted Caramel Sticky Toffee & Honeycomb Ice Cream Sundae

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

Farmhouse Dairy Ice Cream (3 Scoops)

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

Bennetts Farm Sorbet (3 Scoops)

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

Coffee from £2.55

**Fresh filter coffee / americano / machiatto
cappuccino / latte / espresso / flat white / mocha**

Tea from £2.65

English tea & a selection of herbal teas

Liqueur Coffees from £6.05

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

All staff share the gratuities kindly given

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