

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

Starters / Light Bites

Soup of The Day (v) £6.45

*Served with fresh artisan baguette & chefs garnish
(Bread delivered daily by Fellow's of Ardingly)*

Traditional Sussex Smokie £7.95

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 £7.75

*Served with chilli, lime & coriander mayonnaise, rocket salad & a fresh lime wedge
(Caught & delivered from Brighton & Newhaven Markets)*

Oak Smoked Salmon & Prawn Cocktail £7.75

*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 £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

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.

Vegan menu available - please ask your server

All staff share the gratuities 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)

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
(Freshly delivered from Brighton & Newhaven fish markets)

Duo of Sussex Lamb £18.75

Pan fried rump & breaded slow cooked leg of lamb, with cauliflower puree, dauphinoise potatoes, goats cheese crumb, rosemary jus & a side of seasonal vegetables
(From Blakes meats, Hollingdean)

Traditional Sussex Smokie £16.25

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

Duo of Sussex Pork £18.25

Honey roasted pork belly with crackling & a pan fried pork fillet, served with sweet potato puree, grilled shallot rings filled with apple sauce, mini potato fondants, red wine jus & a side of seasonal vegetables
(From Field Place Farm, Bolney)

Pan Fried Sea Bass Fillet £17.45

Served with sautéed new potatoes, smoked haddock croquette, tender stem broccoli, red pepper puree & a tomato & caper salsa
(Caught & delivered from Brighton & Newhaven fish markets)

Beef, Guinness & Mushroom Suet Pudding £16.95

Tender steak & mushrooms slowly cooked in a Guinness infused gravy & steamed in a light suet pastry, with creamy mashed potato, sweet potato puree, rosemary jus & a side of seasonal vegetables
(From Prinkle Farm, Heathfield)

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From the Grill

28 Day Aged 10oz

Sussex Angus Cross Rib Eye Steak £27.95

*Rib eye is marbled with tiny bits of fat, which melt during the cooking process leaving a rich juicy flavour to the steak
(Angus Cross from Prinkle Farm, Heathfield)*

28 Day Aged 10oz

Sussex Angus Cross Sirloin Steak £25.95

*Just above the tenderloin is where you will find the sirloin. It is tender and lean making it a healthier option
(Angus Cross from Prinkle Farm, Heathfield)*

All of the above are cooked to your liking & served with vine tomatoes, sautéed mushrooms, sautéed onions, watercress & your choice of either hand cut chips or buttered new potatoes

Add a sauce on the side £2.25

Creamy peppercorn / garlic butter

Chargrilled Buttermilk Chicken Skewers £16.45

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

Salads

Add a handful of hand cut chips £2.15

Add a handful of sweet potato fries £2.35

Add a handful of buttered new potatoes £1.95

Confit of Oriental Crispy Duck £14.45

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

Oak Smoked Salmon & Prawn Salad £14.95

Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, peppers, lemon & dill jelly, avocado mousse, radish, spring onion, cherry tomato, soft boiled egg & rye bread

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Classics

Local 10oz Gammon Steak £14.25

*Served with two free range fried eggs, chargrilled pineapple, vine tomatoes & hand cut chips
(From Field Place Farm, Bolney)*

Sussex Ale Battered Cod & Chips £14.55

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

Baked Macaroni Cheese (v) £12.45

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

Oak Barn Beef Burger £14.25

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

Finish with a Topping:

Sussex aged cheddar / Sussex blue / smoked bacon £1.60p 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 £4.05 / Sweet Potato Fries £4.25

Seasonal Vegetables £3.95 / Seasonal Mixed Salad £3.95

Garlic Bread £4.25 / Buttered New Potatoes £3.75

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£2 p/p cakeage charge may be added

(All meals below are available in the Bar, Restaurant & Outside.
Sandwiches 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 - 70p extra)

Tuna Mayonnaise & Cucumber £7.05

Classic Bacon, Lettuce & Beef Tomato £7.05

Atlantic Prawn, Marie Rose & Lettuce £7.25

Chicken, Bacon, Avocado & Mayonnaise £7.25

Add a
handful of
hand cut
chips £2.15
or sweet
potato fries
£2.35

Speciality Sandwiches

All served with a salad garnish

Classic Fish Finger Sandwich £8.95

On bloomer bread with tartare sauce served on side

Welsh Rarebit (v) £7.95

*Classic rarebit recipe of Sussex cheese, real ale &
worcestershire sauce, served on toasted open ciabatta*

Tuna Melt £8.75

*Served open on toasted ciabatta, topped
with spring onion, sweetcorn and Sussex aged cheddar*

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£2 p/p cakeage charge may be added

(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

Glazed Lemon Tart £6.95

With raspberry gel, raspberry sorbet, mixed berries & meringue

Banoffee Cheesecake £6.95

*With caramelized bananas, Chantilly cream, honeycomb
& vanilla ice cream*

Salted Caramel Sticky Toffee Pudding £6.75

With toffee fudge, honeycomb & white chocolate ice cream

Trio of Chocolate Mousse £7.15

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

Salted Caramel Sticky Toffee & Honeycomb Ice Cream Sundae £7.45

*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) £6.05

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

Bennetts Farm Sorbet (3 Scoops) £6.05

*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**