

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

Two Course Minimum

2 course A'la Carte menu £25.70

3 course A'la Carte menu £32.95

2 course Classic & Salad menu £21.70

3 course Classic menu & Salad menu £28.95

Starters / Light Bites

Soup of The Day (v)

Served with fresh artisan baguette & chefs garnish

(Bread delivered daily by Fellow's of Ardingly)

Chicken Liver Parfait

Infused with port & brandy & served with an apple compote, shallot tarte tatin & toasted bloomer

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

(Caught & delivered from Brighton & Newhaven Markets)

Oak Smoked Salmon & 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.

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

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

Pan fried rump & a braised leg of lamb wellington, with cauliflower puree, dauphinoise potatoes, goats cheese crumb, rosemary jus & a side of seasonal vegetables

(From Blakes meats, Hollingdean)

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

Duo of Sussex Pork

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)

Herb Crusted Haddock

Haddock fillet coated with herbed breadcrumbs & served with crushed new potatoes, tiger prawns, crayfish velouté, herb oil & seasonal vegetables

(Freshly delivered from Brighton and Newhaven fish markets)

Beef, Guinness & Mushroom Suet Pudding

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 (£7.00 Supplement)

28 Day Aged 10oz

Sussex Angus Cross Rib Eye Steak

*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

*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

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

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

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

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

Sussex Ale Battered Cod & Chips

*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)

Macaroni in a béchamel sauce topped with a Sussex aged cheddar & smoked Applewood crust, sliced tomatoes & served with a rocket, parmesan & balsamic side salad & garlic bread

Oak Barn Beef Burger

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)

All of our Desserts are homemade by our Pastry Chef, changing items & garnishes whenever necessary to the season & availability of the ingredients

Desserts

Reconstructed Toffee Apple Crumble

Whole poached apple filled with toffee sauce on a fudge & ginger crumble base served with white chocolate ice cream

White Chocolate, Vanilla & Fudge Cheesecake

On a ginger biscuit base with honeycomb ice cream, mixed berries & raspberry gel

Salted Caramel Sticky Toffee Pudding

With toffee fudge, honeycomb & white chocolate ice cream

Chocolate & Banana Split

Caramelised banana, flexible chocolate ganache, chocolate tuille, chantilly cream, salted popcorn, raspberry gel, warm chocolate sauce & white chocolate soil

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

Oak Barn Cheese Plate

A trio of British cheeses served with water biscuits, maple walnuts & muscat grapes

Farmhouse Dairy Ice Cream (3 Scoops)

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

Bennetts Farm Sorbet (3 Scoops)

*raspberry / lemon / passionfruit
with ginger 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**