

# Sunday Menu

**Two Course Minimum**  
(prices not including appetizers & sharers)

2 course roast menu £26.70

3 course roast menu £34.45

2 course classic / salad menu £23.60

3 course classic / salad menu £31.50

## Starters

### **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 bread*

### **Baked Camembert**

*Served with onion marmalade, cranberry sauce, mixed olives  
& crusty bread*

### **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.

# 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 crayfish & dill crushed new potatoes, a shellfish bisque,  
wild garlic & parsley oil & a side of vegetables  
(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 / Brighton Blue / Smoked Bacon £1.80p each. Or An Extra Burger for £6.25**

## **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

## **Banoffee Pie**

*Served in a chocolate case with honeycomb ice cream,  
chocolate soil & fudge pieces*

## **Eton Mess**

*Pink peppercorn meringue, Chantilly cream, mixed berries &  
strawberry ice cream*

## **Salted Caramel Sticky Toffee Pudding**

*With toffee fudge, honeycomb & white chocolate ice cream*

## **Steamed Treacle Sponge**

*Served with treacle sauce and either custard or vanilla ice cream*

## **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 ginger crumble served on the side*

## **Bennetts Farm Sorbet (3 Scoops)**

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

## Coffee from £2.65

**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 £6.75

**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