

National Seafood Week

Sunday 10th October

Two Course Minimum
(prices not including appetizers & sharers)

2 course roast menu £26.70

3 course roast menu £34.45

Starters

Poached Haddock

On a bed of spinach & leeks topped with a poached egg, chive velouté & herb oil
(Caught off the coast of Fowey, Cornwall)

Salt & Pepper Squid

Caught off the Sussex coast & served with chilli, lime & coriander mayonnaise
(Freshly delivered daily from Brighton & Newhaven Fish Markets)

Oak Barn Homemade Sussex Smokie

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

Mains

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

(Landed off the coast of Sussex)

Pan Fried Sea Bass Fillet

With crayfish & dill crushed new potatoes, a shellfish bisque, chilli & garlic tiger prawns, wild garlic & parsley oil & a side of vegetables

(Freshly delivered daily from Brighton & Newhaven Fish Markets)

Oak Barn Homemade Sussex Smokie

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