

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



## Starters / Light Bites

### **Soup of The Day (v) £6.95**

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

### **Chicken Liver Parfait £8.95**

*Infused with port & brandy & served with onion marmalade,  
port gel, shallot tarte tatin & toasted bread*

### **Baked Camembert (v) £8.95**

*Drizzled with honey. Served with onion marmalade,  
cranberry sauce & crusty bread*

### **Traditional Sussex Smokie £8.95**

*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 £7.95**

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

### **Oak Smoked Salmon & Prawn Cocktail £7.95**

*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 £7.95**

*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*

### **Vegan Breaded Halloumi (ve) £6.95**

*Made from coconut oil instead of cheese, Served with a sweet chilli  
sauce & a tomato, rocket, onion & caper salad*

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.

### **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 fresh fish served whole 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 Sussex Coast)

### **Duo of Sussex Lamb £19.95**

*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 £16.75**

*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 £18.95**

*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 £18.75**

*With crayfish & dill crushed new potatoes, a shellfish bisque, chilli & garlic tiger prawns, wild garlic & parsley oil & a side of vegetables*  
(Freshly delivered from Brighton and Newhaven fish markets)

### **Beef, Guinness & Mushroom Suet Pudding £17.45**

*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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### **Vegan Roasted Cauliflower Steak (ve) £15.45**

*With a spiced date puree, sauteed new potatoes, roasted cherry tomatoes, golden tofu, sultana dressing & toasted cashew nuts*

### **Vegan Thai Green Vegetable Curry (ve) £15.95**

*A fragrant thai curry made in coconut milk with a mix of vegetables, served with steamed coconut infused rice & spiced potato & onion puff*

## **From the Grill**

### **28 Day Aged 8oz**

#### **Sussex Rib Eye Steak £28.95**

*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 8oz**

#### **Sussex Sirloin Steak £27.95**

*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)*

*Both 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 £2.50**

*Creamy peppercorn / garlic butter*

### **Chargrilled Buttermilk Chicken Skewers £16.95**

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

## **Salads**

**Add a handful of hand cut chips £2.20**

**Add a handful of sweet potato fries £2.40**

**Add a handful of buttered new potatoes £2.20**

### **Confit of Oriental Crispy Duck £15.45**

*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 £15.95**

*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 £14.45**

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

### **Sussex Ale Battered Cod & Chips £14.95**

*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) £14.25**

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

### **Oak Barn Beef Burger £14.75**

*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 / Brighton blue / smoked bacon £1.80p each.**

**Double up your burger £6.25**

**All our food is local, fresh & cooked to order**

For this reason your patience is greatly appreciated during busy periods

## Sides

**Hand Cut Chips £4.15 / Sweet Potato Fries £4.45**

**Seasonal Vegetables £3.95 / Seasonal Mixed Salad £3.95**

**Garlic Bread £4.95 / Buttered New Potatoes £4.05**

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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 - 80p extra)

**Tuna Mayonnaise & Cucumber £7.25**

**Bacon, Brie & Cranberry £7.95**

**Atlantic Prawn, Marie Rose  
& Lettuce £7.85**

Add a  
handful of  
hand cut  
chips £2.20  
or sweet  
potato fries  
£2.40

**Chicken, Bacon, Avocado & Mayonnaise £7.55**

**Brie & Cranberry (v) £7.35**

## Speciality Sandwiches

All served with a salad garnish

**Lemon Zested Fish Finger Sandwich £9.95**

*Cod fillets coated with lemon zested breadcrumbs, served on  
bloomer bread with lemon & dill mayo, lemon dressed rocket &  
tartare sauce (on the side)*

**Welsh Rarebit (v) £8.25**

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

Add a  
handful of  
hand cut  
chips £2.20  
or sweet  
potato fries  
£2.40

**Tuna Melt £8.95**

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

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

## Desserts

### **White Chocolate, Vanilla & Fudge Cheesecake £7.45**

On a ginger biscuit base with mixed berries  
& salted caramel ice cream

### **Bramley Apple and Blackberry Crumble Tart £7.25**

*Served in sweet shortcrust pastry with custard*

### **Salted Caramel Sticky Toffee Pudding £7.45**

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

### **Steamed Treacle Sponge £7.45**

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

### **Salted Caramel Sticky Toffee & Honeycomb Ice Cream Sundae £7.55**

*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) £6.95**

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

### **Bennetts Farm Sorbet (3 Scoops) £6.95**

*raspberry / lemon / passionfruit  
with ginger crumble served on the side  
(ve) without the crumble, please let your server know*

### Coffee from £2.75

**Americano / machiatto**

**cappuccino / latte / espresso / flat white / mocha**

### Tea from £2.75

**English tea & a selection of herbal teas**

### Liqueur Coffees from £6.85

**Irish (Jameson Whiskey) / Calypso (Tia Maria)**

**Seville (Cointreau) / Baileys Coffee**

