



# Sunday Menu



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

**2 course roast menu £27.70**

**3 course roast menu £35.45**

**2 course classic / salad / vegan menu £24.60**

**3 course classic / salad / vegan menu £32.50**

## Starters

### **Soup of The Day (v)**

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

### **Teriyaki Pork Belly**

*Served with tempura tender stem broccoli & pak choi, topped with  
toasted cashew nuts & sesame seeds*

### **Baked Camembert (v)**

*Drizzled with honey. Served with onion marmalade,  
cranberry sauce & 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 Woodhouse Butchers Haywards Heath)*

## **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:**

**Duck fat roast potatoes, sweet potato, apple  
or cauliflower puree, a honey roasted parsnip & carrot  
& side dishes  
of cauliflower cheese  
& seasonal market vegetables**

**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.

# 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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# Vegan Menu



## Starters

### **Breaded Halloumi (ve)**

*Vegan halloumi made from coconut oil.*

*Served with a sweet  
chilli sauce & a tomato, rocket,  
onion & caper salad*

## Mains

### **Roasted Cauliflower Steak (ve)**

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

### **Thai Green Vegetable Curry (ve)**

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

## Desserts

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

*raspberry*

*lemon*

*passionfruit*

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A discretionary 10% service charge will be added to  
tables of 8 or more,  
£2 p/p cakeage charge may be added



# Desserts



## **Strawberry Shortbread Cheesecake**

On a ginger biscuit base with chocolate ganache, crushed pistachio & vanilla ice cream

## **Passion Fruit Bakewell Tart**

*Served with an almond tuile & white chocolate ice cream*

## **Salted Caramel Sticky Toffee Pudding**

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

## **White Chocolate & Lemon Meringue Roulade**

*Served with lemon curd & raspberry sorbet*

## **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  
**((ve) without the crumble, please let your server know)***

## Coffee from £2.85

**Fresh filter coffee / americano / macchiato  
cappuccino / latte / espresso / flat white / mocha**

## Tea from £2.85

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

## Liqueur Coffees from £7.05

**Irish (Jameson Whiskey) / Calypso (Tia Maria)  
Seville (Cointreau) / Baileys Coffee**

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