

(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)*

Teriyaki Pork Belly £7.95

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

Baked Camembert (v) £9.25

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

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*

Sussex Coast Salt & Pepper Squid £8.25

*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*

Traditional Sussex Smokie £9.25

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

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 £20.45

*Pan fried rump of lamb & a pulled 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 £17.25

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 £17.45

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

Salads

Add a handful of hand cut chips £2.25

Add a handful of sweet potato fries £2.45

Add a handful of buttered new potatoes £2.25

Confit of Oriental Crispy Duck £15.95

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 £16.45

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 £14.95

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

Sussex Ale Battered Cod & Chips £15.45

*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) £14.75

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 £15.25

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 £4.20 / Sweet Potato Fries £4.50

Seasonal Vegetables £4.25 / Seasonal Mixed Salad £4.25

Garlic Bread £5.25 / Buttered New Potatoes £4.10

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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 £7.45

Bacon, Brie & Cranberry £8.25

**Atlantic Prawn, Marie Rose
& Lettuce** £8.25

Chicken, Bacon, Avocado & Mayonnaise £7.95

Brie & Cranberry (v) £7.55

Speciality Sandwiches

All served with a salad garnish

Lemon Zested Fish Finger Sandwich £10.45

*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) £8.95

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

Tuna Melt £8.95

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

Add a
handful of
hand cut
chips £2.25
or sweet
potato fries
£2.45

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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

Banoffee Pie £7.45

Classic banoffee pie on a biscuit base, topped with a chocolate shard & served with honeycomb ice cream, caramelised banana & chocolate soil

Eton Mess £7.45

Raspberry infused meringue, Chantilly cream, mixed berries, strawberry ice cream & berry gel

Salted Caramel Sticky Toffee Pudding £7.85

Served with warm toffee sauce, topped with toffee fudge, honeycomb & white chocolate ice cream

Chocolate Craquelin Choux Buns £7.95

Choux buns filled with chocolate cream, topped with chocolate ganache & served with hazelnut praline, raspberry gel & white chocolate ice cream

White Chocolate & Lemon Meringue Roulade £7.75

Layers of rolled sponge with white chocolate mousse, lemon curd & crushed meringue, served with lemon curd & raspberry sorbet

Salted Caramel Sticky Toffee & Honeycomb Ice Cream Sundae £7.85

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) £7.25

*vanilla / chocolate / honeycomb / salted caramel / strawberry / white chocolate
with ginger crumble, mixed berries and raspberry gel served on the side*

Bennetts Farm Sorbet (3 Scoops) £7.25

*raspberry / lemon / passionfruit
with ginger crumble, mixed berries and raspberry gel served on the side*

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

Coffee from £2.85

Americano / machiatto

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

