



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

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



Desserts



Banoffee Pie

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

Eton Mess

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

Salted Caramel Sticky Toffee Pudding

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

Chocolate Craquelin Choux Buns

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

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

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, mixed berries and raspberry gel served on the side

Bennetts Farm Sorbet (3 Scoops)

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 / 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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