

Mothering Sunday

Sunday 15th March
2026

Starters

Roast Tomato Soup (v)

GF (Bread)

Served with a fresh tomato & basil concasse, toasted pine nuts & artisan bread

Whole Baked Camembert (v) NF GF (Bread)

Finished with a honey drizzle, served with a rich onion marmalade & toasted bread

Smoked Ham Hock Terrine GF (Bread)

Served with sweet pickles, fresh rocket & toasted sourdough

Smoked Salmon Tartare

NF GF (Bread)

Served with zesty lemon gel, dill infused crème fraiche, crispy capers, torn croutons & lemon dressed leaves

Prawn & Avocado Cocktail NF GF (Bread)

Lightly tossed in a classic marie rose sauce, served on a bed of mixed leaves with pickled cucumber, lemon & dill jelly & bread

Wild Garlic, Roasted Cherry Tomato & Goats Cheese

Bruschetta (v) NF

Served on grilled ciabatta with a lemon & rocket salad

Sweetcorn Fritter (vg) NF DF

Served with a bright chimichurri sauce, pickled daikon radish, charred lime & sprinkled with black sesame seeds

Main Courses

Roast Sirloin of Sussex Beef

(£3 Supplement)

NF GF (No Yorkshire) DF

Served with a traditional Yorkshire pudding & rich gravy

Roast Loin of Sussex Pork

NF GF (No Yorkshire/Stuffing) DF

Served with a Yorkshire pudding, pork, sage & onion stuffing, crunchy crackling & rich gravy

Sussex Free Range Half Roast Chicken

NF GF (No Yorkshire/Stuffing) DF

Served with a Yorkshire pudding, pork, sage & onion stuffing & rich gravy

Roast Leg of Sussex Lamb

(£3 Supplement)

NF GF (No Yorkshire/Stuffing) DF

Served with a Yorkshire pudding, pork, sage & onion stuffing & rich gravy

Roasted Celeriac Steak (vg)

NF GF DF

Served with a warm spiced date puree, sauteed new potatoes, roasted cherry tomatoes, golden tofu, a sweet sultana dressing & toasted cashew nuts

Pan Fried Sea Bass NF GF

Served with buttered new potatoes, a rich crayfish velouté & garlic tiger prawns

Roasted Squash & Chestnut Mushroom Nut Loaf (v) DF

Served with roasted new potatoes, smooth carrot puree, Yorkshire pudding & rich vegetarian gravy

All our roasts are accompanied with:

Duck fat roast potatoes, carrot, apple or parsnip puree, roasted parsnip & carrot glazed with maple & side dishes of cauliflower cheese, swede & seasonal market vegetables. Crackling & extra gravy served with every roast.

Desserts

Farmhouse Dairy Ice Cream (3 Scoops)

NF GF (No Crumble)

Your choice of vanilla / chocolate / honeycomb / salted caramel / strawberry / clotted cream with ginger crumble served on the side

Chocolate Brownie (vg)

NF GF DF

Topped with vanilla bean ice cream & fresh berries

Trio of English Cheese

NF GF (Crackers)

A selection of Sussex Charmer, Golden Cross Goats Cheese & Blue Charmer with chutney, grapes & an assortment of crackers

Rhubarb & Custard Tart NF

Smooth set custard topped with poached rhubarb served with a tangy raspberry sorbet

Salted Caramel

Sticky Toffee Pudding NF

Served with toffee fudge, crisp honeycomb, toffee sauce & clotted cream ice cream

Mocha Cheesecake NF

Topped with a glossy chocolate ganache & served with chocolate soil & salted caramel ice cream

Milk Chocolate & Orange Roulade NF

Served with rich chocolate soil, citrus gel & chocolate ice cream

Baileys Crème Brulee NF

Served with a delicate pink peppercorn shortbread biscuit & mixed berries

The Oak Barn

01444 258222

* £49.95 per adult (£3 supplement for Beef & Lamb)
* Children under 12yrs: £25.95 Three course / £21.95 Two course
* A deposit of £20 per person will be required when booking to secure your table, this is non-refundable & transferable from the date of payment
* We require the table back after 2 hours & 30 mins from your booking time

www.oakbarnrestaurant.co.uk / enquiries@oakbarnrestaurant.co.uk