

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



## Starters



### **Soup of The Day**

*Served with chefs garnish & fresh baked local artisan bread  
(Bread delivered daily by Fellows of Ardingly) £7.45*

### **Teriyaki Pork Belly**

*Slow cooked teriyaki marinated pork belly with tempura tenderstem broccoli, pak choi, oven roasted cashew nuts & sesame seeds £8.45*

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

*Individual camembert drizzled with honey & served with red onion marmalade & freshly baked toasted ciabatta £10.95*

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

*Made from coconut oil instead of cheese & served in a chilli & herb panko breadcrumb with tomato, rocket, onion & caper salad & a sweet chilli sauce £7.95*

### **Sussex Coast Salt & Pepper Squid**

*Served with lemon dressed rocket, fresh chilli, spring onion  
a fresh lime wedge & a chilli, lime & coriander mayonnaise £11.95  
(Freshly delivered from Brighton & Newhaven Markets)*

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

*Locally sourced prawns & salmon which has been smoked over oak logs served with iceberg lettuce, pickled cucumbers, lemon & dill jelly, avocado mousse, marie rose sauce & rye bread £9.95  
(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 £8.95*

### **Traditional Sussex Smokie**

*A dish dating back to the 1800's. Smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a Sussex aged cheddar & parmesan crust, served with toasted artisan bread £9.95*

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

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

For this reason your patience is greatly appreciated during busy periods

### **Newhaven Catch of The Day**

*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 (Market Price)*  
(Landed off the Sussex Coast)

### **Duo of Sussex Lamb**

*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 £23.95*  
(From Blakes Meats, Hollingdean)

### **Traditional Sussex Smokie**

*Smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a Sussex aged cheddar & parmesan crust served with fresh baked local artisan bread & a mixed garden salad £20.95*

### **Duo of Sussex Pork**

*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 £20.95*  
(From Field Place Farm, Bolney)

### **Pan Fried Sea Bass**

*With crayfish & dill crushed new potatoes, a shellfish bisque, tiger prawns, garlic & parsley oil & a side of vegetables £21.95*  
(Freshly delivered from Brighton and Newhaven fish markets)

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

*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 £19.95*  
(From Woodhouse Butchers, Haywards Heath)

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

*With a spiced date puree, sauteed new potatoes, roasted cherry tomatoes, golden tofu, sultana dressing & toasted cashew nuts* £16.45

### **Vegan 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* £16.95

## **From the Grill**

**28 Day Aged 8oz**

### **Sussex Rib Eye Steak**

*Rib eye is marbled with tiny bits of fat, which melt during the cooking process leaving a rich juicy flavour to the steak* £30.95  
(Angus Cross from Prinkle Farm, Heathfield)

**28 Day Aged 8oz**

### **Sussex Sirloin Steak**

*Just above the tenderloin is where you will find the sirloin. It is tender and lean making it a healthier option* £29.95  
(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**

*Creamy peppercorn* £2.95 / *garlic butter* £2.95

### **Chargrilled Buttermilk Chicken Skewers**

*Free range chicken cubes, marinated in buttermilk & cajun spices, served with sweet potato fries, grilled flatbread, dressed mixed garden salad & garlic aioli* £18.95

## **Salads**

**Add a handful of hand cut chips** £2.60

**Add a handful of sweet potato fries** £2.80

**Add a handful of buttered new potatoes** £2.70

### **Confit of Oriental Crispy Duck**

*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* £16.95

### **Oak Smoked Salmon & Prawn Salad**

*Locally sourced prawns & salmon which has been smoked over oak logs served with iceberg lettuce, pickled cucumber, peppers, lemon & dill jelly, avocado mousse, radish, spring onion, cherry tomato, soft boiled egg, marie rose sauce & fresh rye bread* £18.45

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## Classics

### **Local 10oz Gammon Steak**

*Served with two free range fried eggs, chargrilled pineapple, vine tomatoes & hand cut chips* £16.95  
(From Blakes Meats, Hollingdean)

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

*Fresh cod fillet in Harvey's beer batter, served with hand cut chips, tartare sauce & mushy garden peas (served on side)* £17.95  
(Freshly delivered from Brighton & Newhaven fish markets)

### **Baked Macaroni Cheese (v)**

*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* £15.95

### **Oak Barn Beef Burger**

*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)* £16.75

#### **Finish with a topping:**

Sussex aged cheddar £1.95 / Brighton blue £1.95 / smoked bacon £1.95

**Double up your burger** £8.95

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## Sides

**Hand Cut Chips** £4.75 / **Sweet Potato Fries** £4.95

**Seasonal Vegetables** £4.30 / **Seasonal Mixed Salad** £4.75

**Garlic Bread** £5.45 / **Buttered New Potatoes** £4.45

**Halloumi Fries** £7.45

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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

(All meals below are available in the Bar, Restaurant & Outside.  
Light Bites & 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

## Light Bites

**Breaded Halloumi Fries** *Served with rocket & sweet chilli mayonnaise* £7.45

**Marinated Olives** *Black & green olives marinated in olive oil, with artisan bread, olive oil & balsamic vinegar* £7.45

**Crispy Lemon Cod Bites** *Served with lemon & dill gel & tartar sauce* £7.95

**Camembert** *Served with red onion marmalade & toasted ciabatta* £10.95

**Tempura Vegetables** *Tender stem broccoli, red pepper & courgette on a chilli, honey, lime & crisp baby gem salad* £6.95

**BBQ Pork Ribs** *On a cucumber, spring onion & red pepper salad* £7.95

**Garlic Bread** £5.30

**Hand Cut Chips** £4.45 / **Sweet Potato Fries** £4.85

## Sandwiches

All served with a salad garnish, fillings below are available on

*White / Granary / Toasted /*

*White Baguette / Toasted Ciabatta* (both options-£1 extra)

**Smoked Bacon, Sussex Brie & Cranberry** £9.95

**Atlantic Prawn, Marie Rose  
& Iceberg Lettuce** £9.75

**Free Range Chicken, Smoked Bacon,  
Avocado & Mayonnaise** £9.75

Add a  
handful of  
hand cut  
chips £2.60  
or sweet  
potato fries  
£2.80

## Speciality Sandwiches

**Lemon Zested Fresh Cod Fish Finger Sandwich**

*Fresh cod fillets coated with lemon zested breadcrumbs, served on bloomer bread with lemon & dill mayo, lemon dressed rocket & tartare sauce (on the side) with a side salad garnish* £12.45

**Welsh Rarebit (v)**

*Classic rarebit recipe of Sussex cheese, real ale & worcestershire sauce, served on toasted open ciabatta with a side salad garnish* £10.25

Add a  
handful of  
hand cut  
chips £2.60  
or sweet  
potato fries  
£2.80

**Tuna Melt**

*Tuna flakes mixed with mayonnaise. Served open on toasted ciabatta, topped with spring onion, sweetcorn and melted Sussex aged cheddar with a side salad garnish* £10.45

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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

### **Salted Caramel Sticky Toffee Pudding**

*Traditional sticky toffee pudding served with a rich toffee sauce, topped with diced fudge & white chocolate ice cream £8.75*

### **Baked Apple & Calvados Tart**

*Sweet pastry encasing baked apples in a Calvados set custard, served with mixed berries, raspberry gel & vanilla ice cream £8.95*

### **Autumn Eton Mess**

*Raspberry infused meringue, fresh chantilly cream and crushed blackberries, served with lemon curd, poached pear, glazed figs & stem ginger ice cream £8.75*

### **Treacle Sponge**

*Sponge soaked in treacle, served with your choice of either custard or vanilla ice cream £8.75*

### **White Chocolate & Blackberry Cheesecake**

*Served on a ginger base, with white chocolate soil, blackberry gel & blackcurrant sorbet £8.95*

### **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 £8.75*

### **Spiced Poached Pear**

*Served with a honey granola crumb, citrus mascarpone, chocolate ganache & candied orange £8.45*

### **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 £7.95*

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

*raspberry / lemon / blackcurrant  
with ginger crumble, mixed berries and raspberry gel  
served on the side £7.95  
(ve) without the crumble, please let your server know)*

### Coffee from £3.05

**Americano / Machiatto**

**Cappuccino / Latte / Espresso / Flat White / Mocha**

### Tea from £3.05

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

### Liqueur Coffees from £8.25

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

