



Sunday Menu



Two Course Minimum (prices not including appetizers & sharers)

2 course roast menu £32.95

3 course roast menu £40.95

(Beef & Lamb £3.00 Supplement)

2 course classic / salad / vegan menu £28.85

3 course classic / salad / vegan menu £36.95

Starters

Soup of The Day

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

Teriyaki Pork Belly

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

Baked Camembert (v)

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

Sussex Coast Salt & Pepper Squid

*Served with lemon dressed rocket, fresh chilli, spring onion
a fresh lime wedge & a chilli, lime & coriander mayonnaise
(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
(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*

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*

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)*

Roasted Squash & Chestnut Mushroom Nut Loaf (v)

*Served with roasted new potatoes, sweet potato puree, Yorkshire pudding
& vegetarian gravy*

Pan Fried Sea Bass

*With crayfish & dill crushed new potatoes, a shellfish bisque,
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, swede
& 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 £1.95p each. Or An Extra Burger for £8.95**

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*

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

*Locally sourced prawns & salmon which has been smoked over oak logs
served with iceberg lettuce, pickled cucumber, lemon & dill jelly, avocado
mousse, radish, spring onion, cherry tomato, peppers, soft boiled egg,
marie rose sauce & rye bread
(Freshly delivered from Brighton & Newhaven fish markets)*

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Vegan Menu



Starters

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*

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

blackcurrant

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Desserts



Salted Caramel Sticky Toffee Pudding

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

Baked Apple & Calvados Tart

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

Autumn Eton Mess

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

Treacle Sponge

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

White Chocolate & Blackberry Cheesecake

Served on a ginger base, with white chocolate soil, blackberry gel & blackcurrant 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

Spiced Poached Pear

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

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 / blackcurrant
with ginger crumble, mixed berries and raspberry gel
served on the side
(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**

