

ALLERGY MENU FOR DF, GF & NF

Sunday Menu

Two Course Minimum

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 chef's garnish & fresh baked local artisan bread

(Bread delivered daily by Fellow's of Ardingly)

(GF with GF bread), (NF, DF – Pls CHECK ALL as changes daily)

Teriyaki Pork Belly

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

(GF Ingredients- however Fryer may contain traces of gluten), (NF no cashew nuts) DF

Baked Camembert (v)

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

(GF with GF bread), NF

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

NF

Sussex Coast Salt & Pepper Squid

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

(Caught & delivered from Brighton & Newhaven Markets)

(GF Ingredients- however Fryer may contain traces of gluten), NF

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)

(GF with GF bread), (DF – no avocado mousse), NF

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

NF, DF

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 Blakes of Brighton)

(GF-no yorkshire/cauliflower cheese)

(DF-no yorkshire/cauliflower cheese/swede)

NF

Roast Loin of Sussex Pork

*With a Yorkshire pudding, pork, sage & onion stuffing,
crackling & rich gravy*

(From Field Place Farm, Bolney)

(GF-no yorkshire/cauliflower cheese/stuffing)

(DF-no yorkshire/cauliflower cheese/swede)

NF

Roast Leg of Sussex Lamb

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

(From Prinkle Farm, Heathfield)

(GF-no yorkshire/cauliflower cheese/stuffing)

(DF-no yorkshire/cauliflower cheese/swede/puree)

NF

Sussex Free Range Half Roast Chicken

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

(From Blakes of Brighton)

(GF-no yorkshire/cauliflower cheese/stuffing)

(DF-no yorkshire/cauliflower cheese/swede)

NF

Roasted Squash & Chestnut Mushroom Nut Loaf (v)

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

DF- No Yorkshire Pudding

Lemon Mizo Cod

*With parmentier potatoes, celeriac, sweet corn, pomegranate
dressing & vegetables*

(Freshly delivered from Brighton & Newhaven fish markets)

NF, (DF-No cauliflower cheese/swede), (GF- no cauliflower cheese)

Extra crackling & gravy available for all roasts

All roasts are served with:
rosemary roast potatoes, sweet potato, apple
or cauliflower puree, a honey roasted parsnip & carrot
& side dishes of cauliflower cheese
& seasonal market vegetables

(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 (served on side)
(Freshly delivered from Brighton & Newhaven fish markets)*

NF, DF

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

NF

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)

(GF – with new potatoes instead of chips & with a **GF** bun)
(Fryer for chips may contain gluten) (DF- with a **GF** bun) **NF**

Finish with a topping:

Sussex aged cheddar **NF, GF** / Brighton blue **NF, GF**

/ smoked bacon **NF, DF, GF** £1.95p each.

Double up your burger £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

NF

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

NF, DF

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

(GF with **GF** bread), **(DF** – no avocado mousse), **NF**



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

NF, DF

Mains

Roasted Cauliflower Steak (ve)

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

GF, DF

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

(GF- No spiced potato & onion puff), NF, DF

Desserts

Bennetts Farm Sorbet (3 Scoops)

raspberry / lemon / blackcurrant

NF, DF, GF

Vegan Chocolate Brownie (ve)

Served with vanilla bean ice cream & fresh berries £8.95

NF, DF, GF

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

Salted Caramel Sticky Toffee Pudding

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

NF

Apple Tarte Tatin

Confit & caramelised Braeburn apples set in sweet pastry & served with toffee sauce & vanilla ice cream

NF

Winter Pavlova

Meringue served with Chantilly cream, cranberries, orange, pistachios & a cranberry & pomegranate sauce

(NF-No Pistachios) GF

Treacle Sponge

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

NF

Chocolate & Orange Cheesecake

Served on a chocolate biscuit base with candied orange & white chocolate ice cream

NF

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

NF

Honey & Pistachio Crème Brulee

Served with pistachio & white chocolate cookie

(GF-No Cookie)

Farmhouse Dairy Ice Cream (3 Scoops)

*vanilla / chocolate / honeycomb
salted caramel / strawberry / white chocolate
with ginger crumble served on the side*

(GF – no ginger crumble on side) NF

Bennetts Farm Sorbet (3 Scoops)

*raspberry / lemon / blackcurrant
with ginger crumble served on the side*

(GF – no ginger crumble on side), (DF – no ginger crumble on side), NF

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 £8.45

Irish (Jameson Whiskey) / Calypso (Tia Maria)

Seville (Cointreau) / Baileys Coffee

All staff share the gratuities kindly given

