



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 & freshly 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, a chilli, lime & coriander
mayonnaise, fresh chilli, spring onions & a fresh lime wedge
(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 inform a member of staff when ordering, allergy menus are available.
Thank you.*

Sunday Roasts

All our food is local, fresh & cooked to order

For this reason your patience is greatly appreciated during busy periods

Roast Sirloin of Sussex Beef

*A 28 day aged sirloin served with a Yorkshire pudding
& a rich gravy*

(From Woodhouse Butchers, Haywards Heath)

(£3.00 Supplement)

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)

(£3.00 Supplement)

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*

Lemon Mizo Cod

*With parmentier potatoes, celeriac, sweet corn, pomegranate
dressing & 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, buttered swede
& seasonal market vegetables**

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requirement, please inform a member of staff when ordering,
allergy menus are available. 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.

Oak Barn Classics

Sussex Ale Battered Cod & Chips

*Fresh cod fillet in Harveys 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 freshly baked local artisan bread & a mixed garden salad

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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 chilli & herb panko breadcrumb with a 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

Vegan Chocolate Brownie (ve)

Served with vanilla bean ice cream & fresh berries £8.95

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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

Apple Tarte Tatin

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

Winter Pavlova

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

Treacle Sponge

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

Chocolate & Orange Cheesecake

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

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

Honey & Pistachio Crème Brulee

Served with pistachio & white chocolate cookie

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 £8.45

Irish (Jameson Whiskey) / Calypso (Tia Maria)

Seville (Cointreau) / Baileys Coffee