

(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) £7.75*

Teriyaki Pork Belly

Slow cooked teriyaki marinated pork belly with tempura tenderstem broccoli, pak choi, oven roasted cashew nuts & sesame seeds £8.75

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 £10.25
(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 £9.25

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 £10.25

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.

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, parmesan potato terrine, rosemary jus & a side of seasonal vegetables £24.45
(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 £21.45

Duo of Sussex Pork

*Honey glazed pork belly & a crispy breaded pulled pork croquette, served with bubble & squeak, sautéed broccoli, a bacon crumb, shallot rings filled with apple puree, red wine jus & a side of seasonal vegetables £21.95
(From Field Place Farm, Bolney)*

Lemon Miso Glazed Cod

*With parmentier potatoes, celeriac cubes, charred sweet corn, a garlic tiger prawn, lemon, miso & pomegranate dressing & a side of seasonal 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 £20.45
(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, red pepper & courgette marinated in buttermilk & cajun spices, served with sweet potato fries, grilled flatbread, dressed mixed garden salad & garlic aioli £19.45

Salads

Add a handful of hand cut chips £2.70

Add a handful of sweet potato fries £2.90

Add a handful of buttered new potatoes £2.80

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 £17.45

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 £18.95

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Classics

Local 10oz Gammon Steak

Served with two free range fried eggs, chargrilled pineapple, vine tomatoes & hand cut chips £17.45
(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) £16.95

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 £4.95 / **Sweet Potato Fries** £5.25

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

Fresh Garlic Ciabatta Bread £5.45 /

Buttered New Potatoes £4.45

Halloumi Fries £7.95

Tempura Vegetables (v)

Tender stem broccoli, red pepper & courgette on a chilli, honey, lime & crisp baby gem salad £7.45

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Thank you.

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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

Salt & Pepper Chicken

Tossed in a peanut salad & bang bang sauce £8.95

Crispy Chilli Pork

*With coconut rice, peanut salad, spring onion
& fresh chilli £8.95*

Chefs Choice Of The Day Fishcakes

Served with lemon & dill gel & tartar sauce £8.95

Breaded Halloumi Fries (v)

Served with rocket & sweet chilli mayonnaise £7.95

Tempura Vegetables (v)

*Tender stem broccoli, red pepper & courgette on
a chilli, honey, lime & crisp baby gem salad £7.45*

Fresh Garlic Ciabatta Bread £5.45

Portion Hand Cut Chips £4.95 / Portion Sweet Potato Fries £5.25

Jacket Potatoes

Choose your fillings below. All served with a fresh mixed salad garnish.

Atlantic Tuna & Mayonaise £10.95 / Sussex Mature Cheddar £10.95

Free Range Chicken & Bacon £10.95

Sandwiches

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

White / Granary / Toasted /

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

Atlantic Prawn, Marie Rose & Iceberg Lettuce £9.75

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

Smoked Bacon, Sussex Brie & Cranberry £9.95

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*

Atlantic Tuna Melt

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

Add a
handful of
Hand Cut
Chips
£2.70
or
Sweet
Potato
Fries
£2.90
or
Buttered
New
Potatoes
£2.90

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

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

Apple Tarte Tatin

Confit & caramelised Braeburn apples set in sweet pastry & served with toffee sauce & vanilla ice cream £8.95

Winter Pavlova

Meringue served with Chantilly cream, cranberries, orange, pistachios with a cranberry & pomegranate sauce £8.75

Treacle Sponge

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

Chocolate & Orange Cheesecake

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

Honey & Pistachio Crème Brulee

Served with pistachio & white chocolate cookie £8.45

Vegan Chocolate Brownie (ve)

Served with vanilla bean ice cream & fresh berries £8.95

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

