(All meals below are available in the Bar, Restaurant & Outside.) (Light Bites & Sandwiches are <u>NOT available Fri & Sat evenings</u>)

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

Grilled Asparagus

Cooked in garlic butter & served with a crispy egg, chorizo dressing, herb oil & parmesan £9.45

Shredded Sweet Chilli Chicken Bao Buns Served with a honey, sesame & a sweet chilli dipping sauce £9.25

Chefs Choice Of The Day Fishcakes Served with lemon & dill gel & tartare sauce £8.95

Breaded Halloumi Fries (v) Served with rocket & sweet chilli mayonnaise £7.95

or Buttered New Potatoes £2.90

handful of Hand Cut

Chips

£2.70

Sweet

Potato Fries

£2.90

Tempura Vegetables (v) *Tenderstem 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 & Mayonnaise £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)

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

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.

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

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

All our food is local, fresh & cooked to order

For this reason your patience is greatly appreciated during busy periods