

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



Starters

Soup Of The Day

*Served with chefs garnish & freshly baked local artisan bread
(Bread delivered daily by Fellows of Ardingly) £7.95*

BBQ Pork Belly Burnt Ends

*With bacon mayonnaise, sesame & hot honey dressed broccoli,
& bacon crumb £8.95*

Baked Camembert (v)

*Individual camembert drizzled with honey & served with red onion
marmalade & freshly baked toasted ciabatta £10.95*

Vegan Mozzarella & Red Pepper Arancini (ve)

Served with a smoked tomato relish & lemon dressed rocket £8.45

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 £9.95*

Traditional Sussex Smokje

*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*

*Please always inform your server of any allergies or intolerances before ordering. Not all
ingredients are listed on the menu and we can not guarantee the total absence of allergens.
Detailed information on the 14 legal allergens is available by request.*

We do not knowingly serve GM food. Our kitchen is in contact with nuts, shellfish & gluten.

All staff share the gratuities kindly given

(A discretionary 10% service charge will be added to tables of 8 or more)

*(All meals below are available in the Bar, Restaurant & Outside.)
(Light Bites are NOT available Friday & Saturday evenings)*

Light Bites

Breaded Whitebait

Served with tartare sauce & a lemon wedge £7.95

Chicken Satay

Topped with fresh chillies, spring onions & spiced peanut brittle £8.45

Tiger Prawns

*Fresh prawns grilled with a garlic & herb butter
& artisan baguette £9.95*

Breaded Halloumi Fries (v)

Served on a bed of rocket & sweet chilli mayonnaise £8.15

Chef's Fishcakes Of The Day

Served with lemon & dill gel & tartare sauce £9.25

Sides

Hand Cut Chips £5.25 / *Sweet Potato Fries* £5.55

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

Fresh Garlic Ciabatta Bread £5.95 / *Bread Basket* £4.95

Buttered New Potatoes £4.45 / *Halloumi Fries* £8.15

The Cheese Man
Portslade
Cheese

Fellows Bakery
Ardingly
Bread

Dark Star Brewery
Partridge Green
Local Ale

TG Fruits
Brighton
Fruit & Vegetables

MCB Seafood
Newhaven
Fish & shellfish

SK Hutchings
Partridge Green
Steaks

We pride ourselves on serving local & sustainable produce. Here are a few of our local suppliers.

Hennings Wines
Pulborough
Wine

Roasted Coffee
Henfield
Coffee

Adams
Worthing
Fruit & Vegetables

Blakes Meats
Hollingdean
Meat & Poultry

Harvey's Brewery
Lewes
Local Ale

Woodhouse Butchery
Haywards Heath
Meat & Poultry

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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)
(Caught off the Sussex Coast)*

Trio Of Sussex Lamb

*Lamb cutlet, pulled braised leg of lamb wellington & mini shepherds pie served with cauliflower puree, mini fondant potatoes, rosemary jus & a side of vegetables £24.45
(From Woodhouse Butchers, Haywards Heath)*

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 £21.95

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 £22.45
(From Woodhouse Butchers, Haywards Heath)*

Pan Fried Sea Bass

*With buttered new potatoes, crayfish velouté, garlic tiger prawn & a side of vegetables £22.45
(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 £20.95
(From Woodhouse Butchers, Haywards Heath)*

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Vegan A'la Carte

Roasted Cauliflower Steak (ve)

With a spiced date puree, sauteed new potatoes, roasted cherry tomatoes, golden tofu, sultana dressing & toasted cashew nuts £16.75

Miso & Chickpea Burger (ve)

Topped with pulled aubergine, smoked tomato relish, Asian slaw & sweet potato fries £17.25

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

(From SK Hutchings, Partridge Green)

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

(From SK Hutchings, Partridge Green)

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 Chicken Skewers

Cubes of free range chicken, red pepper & courgette marinated in buttermilk, coconut, honey & sweet chilli, served with sweet potato fries, grilled flatbread, dressed mixed garden salad & garlic aioli £19.95

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Classics

Local 10oz Gammon Steak

*Served with two free range fried eggs, chargrilled pineapple, vine tomatoes & hand cut chips £17.95
(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) £18.25
(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 £16.25

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) £17.25

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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Salads

Add A Handful Of

Hand Cut Chips £2.90 / Sweet Potato Fries £3.10 / Buttered New Potatoes £2.90

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 £17.95

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 tomatoes, soft boiled egg, marie rose sauce & fresh rye bread £19.45

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(Jacket Potatoes & Sandwiches are NOT available Friday & Saturday 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

Sandwiches

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

**White / Granary / Toasted /
White Baguette / Toasted Ciabatta** *(both options - £1 supplement)*

**Atlantic Prawn, Marie Rose
& Iceberg Lettuce** £10.15

**Free Range Chicken, Smoked
Bacon, Avocado & Mayonnaise** £10.15

**Smoked Bacon, Sussex Brie
& Cranberry** £10.15

<p>Add a handful of Hand Cut Chips £2.90 or Sweet Potato Fries £3.10</p>
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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 £12.95

Atlantic Tuna Melt

Tuna flakes mixed with mayonnaise, served open on toasted ciabatta, topped with spring onion, sweetcorn and melted Sussex aged cheddar with a side salad garnish £10.95

Jacket Potatoes

Choose your filling below, all served with a fresh mixed salad garnish £11.15

**Atlantic Tuna & Mayonnaise
Sussex Mature Cheddar
Free Range Chicken & Bacon**

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All of our desserts are homemade by our Pastry Chef, changing items & garnishes when necessary to suit 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 £8.95

Pear, Apple & Cranberry Crumble

Served with your choice of vanilla ice cream or custard £8.95

Confit Pear Tarte Tatin

With toffee sauce & white chocolate ice cream £8.75

Steamed Treacle Sponge

With blackberry gel, treacle sauce & your choice of vanilla ice cream or custard £9.25

Chocolate & Orange Roulade

With chocolate soil, citrus gel & 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 £8.95

White Chocolate & Passionfruit Cheesecake

On a ginger biscuit base with passionfruit sorbet & citrus gel £8.95

Vegan Chocolate Brownie (ve)

Served with vanilla bean ice cream & fresh berries £9.45

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 £8.05*

Bennetts Farm Sorbet (3 Scoops)

*raspberry / lemon / blackcurrant / passionfruit
with ginger crumble, mixed berries and raspberry gel
served on the side £8.05*

((ve) without the crumble, please let your server know)

Coffee from £3.15

Americano / Machiatto

Cappuccino / Latte / Espresso / Flat White / Mocha

Tea from £3.15

English tea & a selection of herbal teas

Liqueur Coffees from £8.95

Irish (Jameson Whiskey) / Calypso (Tia Maria)

Seville (Cointreau) / Baileys Coffee

