

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



Starters

Soup Of The Day

*Finished with the chef's choice of garnish & freshly baked local artisan bread
(Bread delivered daily by Fellows of Ardingly) £8.45*

Glazed Pork Belly

*Succulent bites of slow-cooked pork belly coated in a rich Chinese-style
sticky glaze, paired with stir-fried pak choi, toasted cashews
& fragrant coconut rice £9.45*

Baked Camembert (v)

*Whole, oven baked individual camembert drizzled with golden honey & served
with red onion marmalade & warm toasted ciabatta £11.45*

Mozzarella & Red Pepper Arancini (ve)

*Risotto balls filled with creamy mozzarella & roasted red peppers served with
a smoky tomato relish & lemon dressed rocket £9.25*

Sussex Coast Salt & Pepper Squid

*Crispy fried squid tossed in sea salt & cracked black pepper, served with lemon
dressed rocket, fresh chilli, spring onion & 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 £10.95*

(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 £10.95*

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 £10.95*

*Please always inform your server of any allergies or intolerances before ordering. Not all
ingredients are listed on the menu and we cannot 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

*Golden whitebait served with zesty tartare sauce
& a fresh lemon wedge £8.45*

Chicken Satay

*Marinated chicken topped with fresh chillies, spring onions & spiced
peanut brittle £8.95*

Grilled Tiger Prawns

*Fresh prawns grilled with a garlic & herb butter
& served with fresh artisan baguette £10.45*

Half Pint Of Prawns

Locally sourced prawns served with marie rose sauce & granary bread £8.95

Chef's Fishcakes Of The Day

Served with lemon & dill gel & classic tartare sauce £9.95

Sides

Hand Cut Chips £5.75 / **Sweet Potato Fries** £6.25

Seasonal Vegetables £5.25 / **Seasonal Mixed Salad** £5.25

Fresh Garlic Ciabatta Bread £7.25 / **Bread Basket** £5.45

Buttered New Potatoes £5.45

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

(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.

All our food is local, fresh & cooked to order

For this reason your patience is greatly appreciated during busy periods

Main Courses

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 £25.45

(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 £22.95

Duo of Sussex Pork

Crispy pork belly & a pulled pork, blue cheese & leek croquette, served with a creamy celeriac & leek potato gratin, salsa verde, jus & a side of seasonal vegetables £23.45

(From Woodhouse Butchers, Haywards Heath)

Pan Fried Sea Bass

With a white crab meat salad, herb oil, sauteed new potatoes, tomato salsa & a side of vegetables £23.45

(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 £21.95

(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 £18.25

Cauliflower & Sweet Potato Coconut Curry (ve)

Served with coconut rice, vegetable samosa, toasted almonds & a poppadom £18.95

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. Cooked to your liking & served with vine tomatoes, sautéed mushrooms, sautéed onions, watercress & your choice of either hand cut chips or buttered new potatoes £30.95

(From SK Hutchings, Partridge Green)

Add A Sauce On The Side

Creamy Peppercorn £3.45 / Garlic Butter £3.45

28 Day Aged 8oz

Sussex Sirloin Steak

Sirloin is found just above the tenderloin, it is tender and lean making it a healthier option. Cooked to your liking & served with vine tomatoes, sautéed mushrooms, sautéed onions, watercress & your choice of either hand cut chips or buttered new potatoes £29.95

(From SK Hutchings, Partridge Green)

Add A Sauce On The Side

Creamy Peppercorn £3.45 / Garlic Butter £3.45

Chargrilled Chicken Skewers

Cubes of free range chicken, red pepper & courgette marinated in garlic butter & served with sweet potato fries, grilled flatbread, dressed mixed garden salad & a roasted celeriac hummus £20.95

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Classics

Local 10oz Gammon Steak

*Served with two free range fried eggs, chargrilled pineapple, vine tomatoes & hand cut chips £18.95
(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) £18.95
(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 £17.95

Oak Barn Beef Burger

8oz prime beef burger served in a brioche bun with tomato, gherkins, red onion, lettuce & mustard mayoannise, served with hand cut chips & a smoked tomato & chilli sauce (served on the side) £17.95

Finish With A Topping:

Sussex Aged Cheddar £2.45 / Brighton Blue £2.45 / Smoked Bacon £2.45

Double up your burger £9.45

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Salads

Add A Handful Of

Hand Cut Chips £3.25 / Sweet Potato Fries £3.55 / Buttered New Potatoes £3.25

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 £18.95

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 £19.95

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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 £10.95

Free Range Chicken, Smoked
Bacon, Avocado & Mayonnaise £10.95

Smoked Bacon, Sussex Brie
& Cranberry £10.95

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 £13.95

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 £11.95

Jacket Potatoes

Choose your filling below, all served with a fresh mixed salad garnish £11.95

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 & clotted cream ice cream £9.45

Banoffee Pie

On a biscuit base, topped with chocolate shards, caramelised banana, chocolate soil, served with honeycomb ice cream £9.25

Eton Mess

Raspberry infused meringue, chantilly cream, mixed berries, strawberry ice cream & berry gel £8.95

Baked Peach & Clotted Cream Sponge

With clotted cream ice cream, chocolate soil & mixed berries £9.45

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 £9.45

Lemon Meringue Cheesecake

With baby meringues, lemon gel, candied lemon & raspberry sorbet £9.25

Vegan Chocolate Brownie (ve)

Served with vanilla bean ice cream & fresh berries £9.75

Farmhouse Dairy Ice Cream (3 Scoops)

*vanilla / chocolate / honeycomb / salted caramel /
strawberry / clotted cream*

with ginger crumble, mixed berries and raspberry gel served on the side £8.45

Bennetts Farm Sorbet (3 Scoops)

raspberry / lemon / blackcurrant / passionfruit

with ginger crumble, mixed berries and raspberry gel served on the side £8.45

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

Oak Barn Cheese Plate

A selection of our favourite cheeses with candied walnuts, grapes, quince jelly, onion marmalade & artisan & water biscuits

2 Cheeses £10.95 / 4 Cheeses £15.95

Cockburns Fine Ruby Port £6.55

Coffee from £3.25

Americano / Machiatto

Cappuccino / Latte / Espresso / Flat White / Mocha

Tea from £3.25

English tea & a selection of herbal teas

Liqueur Coffees from £9.75

Irish (Jameson Whiskey) / Calypso (Tia Maria)

Seville (Cointreau) / Baileys Coffee

