

ALLERGY MENU FOR DF, GF, NF & GARLIC FREE

Sunday Menu

2 course roast menu £36.95

3 course roast menu £44.95

(Beef & Lamb £3.00 Supplement)

2 course classic / salad / vegan menu £29.95

3 course classic / salad / vegan menu £37.95

Starters

Soup of The Day

Served with chefs garnish & fresh baked local artisan bread

(Bread delivered daily by Fellows of Ardingly)

GF - change bread, Check All As Changes

Baked Camembert (v) NF, Garlic Free

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

GF – change bread, Not DF

Sussex Coast Salt & Pepper Squid NF, Garlic Free

Crispy fried squid tossed in sea salt & cracked black pepper, served with lemon dressed rocket, fresh chilli, spring onion & a chilli, lime & coriander mayonnaise

(Freshly delivered from Brighton & Newhaven Markets)

GF (Fryer may contain traces of Gluten), Not DF

Oak Smoked Salmon & Prawn Cocktail NF

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)

GF – change bread, DF – no avocado mousse, Garlic Free – when plain prawn available

Confit of Oriental Crispy Duck Salad DF, NF

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

Not GF, Not Garlic Free

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)

Sunday Roasts

Roast Sirloin of Sussex Beef *NF*

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

(From Woodhouse Butchers, Haywards Heath)

GF - no Yorkshire/cauliflower cheese

DF - no Yorkshire/cauliflower cheese/swede

Garlic Free – with new potatoes/alternative gravy/no stuffing

Roast Loin of Sussex Pork *NF*

*With a Yorkshire pudding, pork, sage & onion stuffing,
crackling & rich gravy*

(From Woodhouse Butchers, Haywards Heath)

GF - no Yorkshire/cauliflower cheese/stuffing

DF - no Yorkshire/cauliflower cheese/swede

Garlic Free – with new potatoes/alternative gravy/no stuffing

Roast Leg of Sussex Lamb *NF*

*Served with a Yorkshire pudding, pork, sage & onion stuffing
& a rich gravy*

(From Woodhouse Butchers, Haywards Heath)

GF - no Yorkshire/cauliflower cheese/stuffing

DF - no Yorkshire/cauliflower cheese/swede/puree

Not Garlic Free

Sussex Free Range Half Roast Chicken *NF*

*Served with a Yorkshire pudding, pork, sage & onion stuffing
& a rich gravy*

(From Woodhouse Butchers, Haywards Heath)

GF - no Yorkshire/cauliflower cheese/stuffing

DF - no Yorkshire/cauliflower cheese/swede

Not Garlic Free

Roasted Squash & Chestnut Mushroom Nut Loaf (v)

*Served with roasted new potatoes, sweet potato puree, Yorkshire pudding &
vegetarian gravy*

DF - no Yorkshire, Not GF, Not NF, Not Garlic Free

Pan Fried Sea Bass *NF*

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

(Freshly delivered from Brighton & Newhaven Fish Markets)

*DF - no cauliflower cheese/swede/veloute, GF - no cauliflower cheese, Garlic Free – no
prawn/veloute*

Extra crackling & gravy available for all roasts

All roasts are served with:

*rosemary roast potatoes, sweet potato, apple
or cauliflower puree, a maple glazed roasted parsnip & carrot
& side dishes of cauliflower cheese
& seasonal market vegetables*

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Oak Barn Classics

Sussex Ale Battered Cod & Chips *NF, DF, Garlic Free*

Fresh cod fillet in Harvey's beer batter, served with hand cut chips, tartare sauce & mushy garden peas (served on side)
(Freshly delivered from Brighton & Newhaven fish markets)
Not GF

Baked Macaroni Cheese (v) *NF*

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
Not GF, Not DF, Garlic Free - no garlic bread

Oak Barn Beef Burger *NF, Garlic Free*

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)
GF - with new potatoes (Fryer may contain traces of Gluten) & GF bun
DF- with GF bun

Finish with a topping:

Sussex Aged Cheddar £2.45 *NF, GF* / **Brighton Blue** £2.45 *NF, GF*

Smoked Bacon £2.45 *NF, DF, GF*

Double up your burger £9.45

Traditional Sussex Smokie *NF, Garlic Free*

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
Not GF, Not DF

Salads

Confit of Oriental Crispy Duck *NF, DF*

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
Not GF, Not Garlic Free

Oak Smoked Salmon & Prawn Salad *NF*

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
GF - change bread, DF - no avocado mousse, Not Garlic Free

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Vegan Menu

Starters

Mozzarella & Red Pepper

Arancini (ve) DF, NF

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

Not GF, Not Garlic Free

Mains

Roasted Squash & Chestnut Mushroom

Nut Loaf (ve) DF

Served with roasted new potatoes, sweet potato puree, gravy & a panache of mixed vegetables

Not GF, Not DF, Not Garlic Free

Cauliflower & Sweet Potato

Coconut Curry (ve) DF

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

GF - without samosa, NF – without almonds, Not Garlic Free

Desserts

Bennetts Farm Sorbet (3 Scoops) NF, DF, GF

raspberry / lemon / blackcurrant

Vegan Chocolate Brownie (ve) NF, DF, GF

Served with vanilla bean ice cream & fresh berries

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Desserts

Salted Caramel Sticky Toffee Pudding *NF*

Traditional sticky toffee pudding served with a rich toffee sauce, topped with diced fudge & clotted cream ice cream

Not GF, Not DF

Banoffee Pie *NF*

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

Not GF, Not DF

Salted Caramel Sticky Toffee & Honeycomb Ice Cream Sundae *NF*

Warm sticky toffee pieces & crushed honeycomb, served with vanilla & honeycomb ice cream, drizzled with toffee sauce & topped with chantilly cream

Not GF, Not DF

Eton Mess *GF, NF*

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

Not DF

Lemon Meringue Cheesecake *NF*

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

Not GF, Not DF

Farmhouse Dairy Ice Cream (3 Scoops) *NF*

vanilla / chocolate / honeycomb
salted caramel / strawberry / clotted cream
with ginger crumble served on the side

GF - no ginger crumble, Not DF

Bennetts Farm Sorbet (3 Scoops) *NF*

raspberry / lemon / blackcurrant
with ginger crumble served on the side

GF - no ginger crumble, DF - no ginger crumble

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 £9.45

Irish (Jameson Whiskey) / **Calypto** (Tia Maria)

Seville (Cointreau) / **Baileys Coffee**

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