

(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*

Tandoori Pork Belly

*Succulent bites of slow-cooked pork belly marinated in tandoori spices served
with a coriander yoghurt, onion salad & coriander & mint oil £9.45*

Baked Camembert (v)

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

Crispy Cauliflower Bites (ve)

Served with a coriander & mint oil, curried mayonnaise & pickled radish £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*

Pork Croquettes

Served with a miso apple puree & garlic mayonnaise £8.95

Grilled Tiger Prawns

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

Lamb Kofta

Served with a coriander & coconut yoghurt £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)*

Duo Of Sussex Lamb

*Pan fried lamb rump & a steamed braised lamb filled suet pudding served with parsnip puree, port braised shallot, celeriac & potato gratin, 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 glazed pork fillet with miso apple puree, crispy hashbrown, carrot puree, rich jus & a side of seasonal vegetables £23.45
(From Woodhouse Butchers, Haywards Heath)*

Pan Fried Sea Bass

*With parmenitier potatoes, pea & scallop veloute, crispy capers & 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, carrot puree, rosemary jus & a side of seasonal vegetables £21.95
(From Woodhouse Butchers, Haywards Heath)*

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)

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 a mild harissa paste & served with sweet potato fries, grilled flatbread, dressed mixed garden salad & garlic aioli £20.95

All our food is local, fresh & cooked to order

For this reason your patience is greatly appreciated during busy periods

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)

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

All our food is local, fresh & cooked to order

For this reason your patience is greatly appreciated during busy periods

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

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

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

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)

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

Orange Tart

Served in a chocolate tart case with candied orange & chocolate ice cream £9.25

Steamed Treacle Sponge

Served with treacle sauce & either vanilla ice cream or custard £9.45

Apple Tart Tatin

Served with toffee sauce & clotted cream ice cream £9.15

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

Mocha Cheesecake

Topped with chocolate ganache & served with chocolate soil & salted caramel ice cream £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

