



Sunday Menu

Two or Three Course 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

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

Baked Camembert (v)

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

Sussex Coast Salt & Pepper Squid

*Served with lemon dressed rocket, a chilli, lime & coriander mayonnaise, fresh
chilli, spring onions & a fresh lime wedge
(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
(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*

*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



*All our food is local, fresh & cooked to order
For this reason your patience is greatly appreciated during busy periods*

Roast Sirloin of Sussex Beef

*A 28 day aged sirloin served with a Yorkshire pudding
& a rich gravy
(From Woodhouse Butchers, Haywards Heath)
(£3.00 Supplement)*

Roast Loin of Sussex Pork

*With a Yorkshire pudding, pork, sage & onion stuffing,
crackling & a rich gravy
(From Woodhouse Butchers, Haywards Heath)*

Roast Leg of Sussex Lamb

*Served with a Yorkshire pudding, pork, sage & onion stuffing
& a rich gravy
(From Woodhouse Butchers, Haywards Heath)
(£3.00 Supplement)*

Sussex Free Range Half Roast Chicken

*Served with a Yorkshire pudding, pork, sage & onion stuffing
& a rich gravy
(From Woodhouse Butchers, Haywards Heath)*

Roasted Squash & Chestnut Mushroom Nut Loaf (v)

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

Pan Fried Sea Bass

*With parmentier potatoes, pea & scallop velouté, crispy capers
& a side of vegetables
(Freshly delivered from Brighton and Newhaven fish markets)*

Extra crackling & gravy available for all roasts

All roasts are served with:

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

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Oak Barn Classics



Sussex Ale Battered Cod & Chips

*Fresh cod fillet in Harveys beer batter served with hand cut chips,
tartare sauce & mushy garden peas
(Freshly delivered from Brighton & Newhaven Fish Markets)*

Baked Macaroni Cheese (v)

*Macaroni in a béchamel sauce topped with sliced tomatoes & a Sussex aged cheddar
& smoked applewood crust, served with garlic bread*

Homemade Oak Barn Beef Burger

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

*Finish with a topping: Aged Cheddar / Brighton Blue /
Smoked Bacon £2.45p each. Or An Extra Burger for £9.45*

Traditional Sussex Smokie

*Smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a
Sussex aged cheddar & parmesan crust served with freshly baked local artisan
bread & a mixed garden salad*

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Salads

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 hoi sin & plum sauce, sprinkled
with toasted sesame seeds*

Oak Smoked Salmon & Prawn Salad

*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
(Freshly delivered from Brighton & Newhaven Fish Markets)*

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Vegan Menu

Starters

Crispy Cauliflower Bites (ve)

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

Mains

Roasted Squash & Chestnut Mushroom

Nut Loaf (ve)

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

Cauliflower & Sweet Potato Coconut Curry (ve)

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

Desserts

Bennetts Farm Sorbet (ve) (3 Scoops)

raspberry / lemon / blackcurrant

Chocolate Brownie (ve)

Served with vanilla bean ice cream & fresh berries

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Desserts

Salted Caramel Sticky Toffee Pudding

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

Steamed Treacle Sponge

Served with treacle sauce & either vanilla ice cream or custard

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

Orange Tart

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

Mocha Cheesecake

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

Farmhouse Dairy Ice Cream (3 Scoops)

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

Bennetts Farm Sorbet (3 Scoops)

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

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

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