

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



Starters



Soup of the Day

Finished with the chef's choice of garnish & served with freshly baked local artisan bread

(Bread delivered daily by Fellows of Ardingly) £8.45

Maple Glazed Pork Belly

Slow-cooked pork belly with a light maple glaze served with a harissa slaw & a burnt Bramley apple puree £9.25

Baked Camembert (v)

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

Sweetcorn Fritters (ve)

Served with chimichurri sauce, pickled daikon radish, charred lime & black sesame seeds £8.95

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 Fish 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 & granary bread £10.95

(Freshly delivered from Brighton & Newhaven Fish Markets)

Crispy Confit 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 1800s, smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a Sussex aged cheddar & parmesan crust, served with toasted artisan bread £10.95

If you have any allergies or dietary requirements, please speak to your server before ordering. While we take great care in preparing our dishes, not all ingredients are listed and we cannot guarantee the absence of allergens. Full details of the 14 legal allergens are available on request.

Please be aware that our kitchen handles nuts, shellfish and gluten.

We do not knowingly serve genetically modified foods.

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*

Scotch Egg

*Sausage meat & soft boiled egg coated in panko breadcrumbs
served with harissa slaw £8.95*

Grilled Tiger Prawns

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

Chicken Satay

*Chicken pieces dressed with satay sauce & garnished with
fresh chilli & spring onion £9.15*

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

**Trenchmore Farm
Cowfold**

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 complement the season and use local farmers & fresh fish from Newhaven to ensure the freshness and quality of all our ingredients.

All our dishes are prepared fresh to order using locally sourced ingredients

For this reason your patience is greatly appreciated during busy periods

Main Courses

Newhaven Catch of the Day

*A fresh whole fish, served with a grilled half lemon, chef's 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 & braised lamb leg, lightly coated in panko breadcrumbs served with parsnip puree, caramelised brown onion, 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

*Slow cooked pork belly & pork croquette with apple puree, potato rosti, carrot puree, rich jus, a side of seasonal vegetables £23.45
(From Woodhouse Butchers, Haywards Heath)*

Pan Fried Sea Bass

*With a grilled tiger prawn, crushed new potatoes, chive & prawn veloute, crispy capers & a side of vegetables £23.45
(Freshly delivered from Brighton & 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)*

If you have any allergies or dietary requirements, please speak to your server before ordering. While we take great care in preparing our dishes, not all ingredients are listed and we cannot guarantee the absence of allergens. Full details of the 14 legal allergens are available on request.

*Please be aware that our kitchen handles nuts, shellfish and gluten.
We do not knowingly serve genetically modified foods.*

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

Chargrilled Hispi Cabbage (ve)

*Topped with golden crispy tofu & served with a spiced peanut butter sauce
& a green bean, carrot & chilli salad £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 Trenchmore Farm, Cowfold)

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 Trenchmore Farm, Cowfold)

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 dishes are prepared fresh to order using
locally sourced ingredients***

For this reason your patience is greatly appreciated during busy periods

If you have any allergies or dietary requirements, please speak to your server before ordering. While we take great care in preparing our dishes, not all ingredients are listed and we cannot guarantee the absence of allergens. Full details of the 14 legal allergens are available on request.

*Please be aware that our kitchen handles nuts, shellfish and gluten.
We do not knowingly serve genetically modified foods.*

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 mayonnaise, 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 dishes are prepared fresh to order using
locally sourced ingredients*

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 / Battered 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 hoisin & 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 & granary bread £19.95

If you have any allergies or dietary requirements, please speak to your server before ordering.
While we take great care in preparing our dishes, not all ingredients are listed and we cannot
guarantee the absence of allergens. Full details of the 14 legal allergens are available on
request.

Please be aware that our kitchen handles nuts, shellfish and gluten.
We do not knowingly serve genetically modified foods.

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.)
**(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)*

Add a
handful of
Hand Cut
Chips
£3.25
or
Sweet
Potato
Fries £3.55

***Atlantic Prawn, Marie Rose
& Iceberg Lettuce*** £10.95

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

***Classic Bacon, Lettuce
& Tomato*** £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 mayonnaise, 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***

If you have any allergies or dietary requirements, please speak to your server before ordering. While we take great care in preparing our dishes, not all ingredients are listed and we cannot guarantee the absence of allergens. Full details of the 14 legal allergens are available on request.

*Please be aware that our kitchen handles nuts, shellfish and gluten.
We do not knowingly serve genetically modified foods.*

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

Banoffee Pie

On a biscuit base, topped with chocolate shards, caramelised bananas, 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

Chocolate Pavé

Rich chocolate mousse with a glazed chocolate top on a biscuit base served with chocolate soil & coffee 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

Raspberry Cheesecake

On a ginger biscuit base with lemon sorbet & mini meringue £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

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 £6.95

Coffee from £3.25

Americano / Macchiato

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

