



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 & granary 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, iceberg 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 a grilled tiger prawn, crushed new potatoes, chive & prawn 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, parsnip, apple
or carrot 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, iceberg 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 & granary bread
(Freshly delivered from Brighton & Newhaven Fish Markets)*

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Vegan Menu

Starters

Sweetcorn Fritters (ve)

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

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

Banoffee Pie

On a biscuit base, topped with chocolate shards, caramelized bananas, chocolate soil, served with honeycomb ice cream

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

Eton Mess

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

Raspberry Cheesecake

On a ginger biscuit base with lemon sorbet & mini meringue

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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