

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

All of our produce is cooked fresh to order, we thank you for your patience.

Many of our dishes are easily adapted to cater for any dietary needs. Please specify when ordering so we can assist.

While You Wait

Baked Breads (v) £3.75

A selection of warm breads

Mixed Olives (v) £3.45

Baked Breads & Olive Sharer (v) £8.25

A selection of warm bread, mixed olives & a balsamic vinegar & olive oil dip

Whole Baked Camembert & Pate Sharer £15.95

Freshly baked camembert, chicken liver parfait, red onion marmalade, cranberry sauce, golden raisin puree, olives & toasted bloomer

Sussex Cheddar Cheese Straws (v) £3.95

Cheese & garlic puff pastry straws with a smoked tomato & chilli relish

Starters / Light Bites

Soup of The Day (v) £6.05

Served with fresh artisan baguette & croutons

Sussex Smokie £7.75

Smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a Sussex aged cheddar & parmesan crust, served with fresh artisan baguette

Chicken Liver Parfait £6.85

Served with a golden raisin puree, port wine jelly, red onion marmalade & toasted bloomer

Grilled Golden Cross Goats Cheese (v) £6.75

With a poached pear & rocket salad, goats cheese crumb & pear puree

Hickory Smoked Chicken £6.95

With caper berries, piquante peppers, Brighton blue crumb, mixed leaves & rye bread

Oak Smoked Salmon & Prawn Cocktail £7.45

Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly, avocado mousse & rye bread

Confit of Oriental Crispy Duck Salad £7.45

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

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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.

Main Course

Newhaven Catch of The Day Market Price

A whole fresh fish served 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

Thai Green Vegetable Curry (v) £13.95

With sticky lime rice and a spiced potato & onion puff on the side

Pan Roasted Chicken Supreme £16.75

Free range chicken breast served with a parma ham & potato terrine, mini chicken & pancetta puff pastry pie, creamed leeks, crispy pancetta, tarragon jus & a side of seasonal vegetables

Duo of Sussex Lamb £18.45

Pan fried rump & a braised leg of lamb wellington with cauliflower puree, dauphinoise potatoes, goats cheese crumb, rosemary jus & a side of seasonal vegetables

Beef, Guinness & Mushroom Suet Pudding £16.45

Tender steak & mushrooms slowly cooked in a Guinness infused gravy & steamed in a light suet pastry, with creamy mashed potato, Guinness gravy & a side of seasonal vegetables

Pan Fried Sea Bass Fillet £16.95

With a pancetta, pea & lemon risotto, crispy tiger prawns, pea puree & a side of seasonal vegetables

Duo of Sussex Pork £17.95

Honey roasted pork belly and a pan fried pork fillet served with sweet potato puree, apple sauce, mini potato fondants, cider jus & a side of seasonal vegetables

Oak Barn Homemade Sussex Smokie £15.95

Smoked haddock, salmon & buttered leeks, cooked in a mornay sauce with a Sussex aged cheddar & parmesan crust served with fresh artisan baguette

Fishmongers Board £17.95

A selection of local & sustainable fresh fish. Garlic crevettes, smoked mackerel pate, classic prawn cocktail, mini fishcake, whitebait, smoked salmon roulade, tartare sauce, baked bread & either hand cut chips or new potatoes

Vegan menu available - please ask your server

All staff share the tips kindly given

(A discretionary 10% service charge will be added to tables of 8 or more)
We do not knowingly serve GM food. Our kitchen is in contact with nuts, shellfish & Gluten.

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From the Grill

We source our steaks from a small sustainable farm in Cowfold, who herd Sussex Angus & Wagyu Cross cattle.

Best known for its extra marbling, helping with the flavour & tenderness of the meat.

28 Day Aged 10oz Sussex Angus Cross Rib Eye Steak £25.95

Cooked to your liking with vine tomatoes, sautéed mushrooms, sautéed onions, watercress & your choice of either hand cut chips or buttered new potatoes

(Rib eye is marbled with tiny bits of fat, which melt during the cooking process leaving a rich juicy flavour to the steak)

28 Day Aged 10oz Sussex Angus Cross Sirloin Steak £25.95

Cooked to your liking with vine tomatoes, sautéed mushrooms, sautéed onions, watercress & your choice of either hand cut chips or buttered new potatoes

(Just above the tenderloin is where you will find the sirloin. It is tender and lean making it a healthier option)

Add a Sauce on the Side £2.25

Creamy peppercorn / sauce Diane / garlic butter

Chargrilled Chicken Skewers £15.45

Served with sweet potato fries, grilled flatbread, dressed mixed garden salad & garlic aioli

Salads

Add a handful of hand cut chips £2.15

Add a handful of sweet potato fries £2.35

Add a handful of buttered new potatoes £1.95

Confit of Oriental Crispy Duck £14.25

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

Oak Smoked Salmon & Prawn Salad £14.25

Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly, avocado mousse, radish, spring onion, cherry tomato, soft boiled egg & rye bread

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Classics

Local 10oz Gammon Steak £13.95

Served with two free range fried eggs, chargrilled pineapple, vine tomatoes & hand cut chips

Sussex Ale Battered Cod & Chips £14.25

Fresh cod fillet in Harvey's beer batter, served with hand cut chips, tartare sauce & mushy garden peas (served on side)

Macaroni Cheese (v) £11.75

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

Oak Barn Beef Burger £13.95

8oz prime beef burger served 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:

Sussex aged cheddar / Sussex blue / smoked bacon £1.60p each.

Double Up Your Burger £5.50

All our food is local, fresh & cooked to order

For this reason your patience is greatly appreciated during busy periods

Sides

Hand Cut Chips £4.05 / Sweet Potato Fries £4.25

Seasonal Vegetables £3.95 / Seasonal Mixed Salad £3.95

Garlic Bread £4.25

Buttered New Potatoes £3.75

Sharers

Baked Bread & Olive Sharer (v) £8.25

A selection of warm bread, mixed olives & a balsamic vinegar & olive oil dip

Whole Baked Camembert & Pate Sharer £15.95

Freshly baked camembert, chicken liver parfait, red onion marmalade, cranberry sauce, golden raisin puree, olives & toasted bloomer

Vegan menu available - please ask your server

(All meals below are available in the Bar, Restaurant & Outside.
Sandwiches or Jackets are not available Fri & Sat 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 salad garnish, fillings below are available on

White / Granary / Toasted /

White Baguette / Toasted Ciabatta (both options - 60p extra)

Tuna Mayonnaise & Cucumber £6.95

Smoked Bacon, Brie & Cranberry £6.95

Classic Bacon, Lettuce & Tomato £6.95

Chicken, Bacon, Avocado & Mayonnaise £7.15

Atlantic Prawn, Marie Rose & Lettuce £7.15

Brie & Cranberry (v) £6.45

Speciality Sandwiches

All served with a salad garnish

28 Day Aged Sussex Angus Cross

Sirloin Steak Baguette £11.25

Served with a red onion marmalade & sautéed mushrooms

Classic Fish Finger Sandwich £8.95

On bloomer bread,

with tartare sauce served on side

Tuna Melt £7.95

Served open on toasted ciabatta, topped

with spring onion, sweetcorn and Mature English Cheddar

Welsh Rarebit (v) £7.45

Classic rarebit recipe of Sussex cheese, real ale & worcestershire sauce, served on a toasted open ciabatta

Jacket Potatoes

Served with salad garnish All £7.95

Tuna Mayonnaise / Prawn & Marie Rose

Smoked Bacon & Brie

Chicken, Bacon, Avocado & Mayonnaise

Cheddar Cheese (v)

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Add
A Handful Of
Hand Cut
Chips £2.15 or
Sweet Potato
Fries £2.35

Add
A Handful Of
Hand Cut
Chips £2.15 or
Sweet Potato
Fries £2.35

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

All of our Desserts are homemade by our Pastry Chef, changing items & garnishes whenever necessary to the season & availability of the ingredients

Desserts

Tasting Board for one - £7.95, for two £13.95

A mini toffee apple crumble, milk chocolate ganache, white chocolate truffles, layered chocolate cheesecake & raspberry sorbet

Prosecco & Raspberry Trifle £6.75

Layers of raspberry compote, vanilla sponge, prosecco jelly, custard & cream topped with pistachio sponge, ginger biscuit & raspberry gel

Layered Chocolate Cheesecake £6.95

Layers of milk, white & dark chocolate with raspberry gel, chocolate shard & hazelnut brittle

Toffee Apple Crumble £6.75

Served warm with a toffee sauce & vanilla ice cream

Chocolate Fondant £6.95

With white chocolate truffles, crushed honeycomb, fresh berries & salted caramel ice cream

Sticky Toffee & Honeycomb Ice Cream Sundae £7.25

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

Trio of English Cheese Board £8.95

Brighton Blue, Sussex Charmer & Golden Cross, with candied walnuts, chutney, muscat grapes & selection of crackers

Farmhouse Dairy Ice Cream (3 Scoops) £5.95

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

Bennetts Farm Sorbet (3 Scoops) £5.95

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

Coffee from £2.55

*Fresh filter coffee / americano / machiatto
cappuccino / latte / espresso / flat white / mocha*

Tea from £2.65

English tea & a selection of herbal teas

Liqueur Coffees from £6.05

*Irish (Jameson Whiskey) / Calypso (Tia Maria)
Seville (Cointreau) / Baileys Coffee*

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£2 p/p cakeage charge may be added