



Sunday Menu

Appetizers & Sharers



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, golden sultanas, cranberry sauce, olives & toasted bread

Starters

Soup of The Day (v)
Served with fresh artisan baguette & croutons

Dill Breaded Fishcakes
With mixed leaves & tartare sauce

Egg & Soldiers (v)
A soft boiled crispy breaded egg, with garlic & cheese puff pastry soldiers, hollandaise sauce & mixed leaves

Grilled Golden Cross Goats Cheese (v)
With a poached pear & rocket salad, goats cheese crumb & pear puree

Hickory Smoked Chicken
With caper berries, piquante peppers, Brighton Blue crumb & rye bread

Chicken Liver Parfait
Served with a golden raisin puree, red onion marmalade & toasted bread

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

	<p><u>Chef's Daily Menu</u> 2 Courses just £15.50 <i>Available Mon-Thurs lunch & evenings</i></p> <p><u>Fresh Coffee & Pastries Served all day.</u> <i>Your choice of Latte, Cappuccino, Mochas and more, with a tempting selection of fresh pastries.</i></p> <p><u>Extensive Bar Menu with Fresh Sandwiches</u> <i>Sandwiches starting from £6.45, and a large selection of hot bar food including Burgers, Fish & Chips & Gammon</i></p> <p><u>Relax and have a drink with friends</u> <i>A fantastic lounge area. Relax and warm your toes next to our beautiful open fireplace</i></p> <p><u>Weekend Specials Menu.</u> <i>Available Friday & Saturday evenings. Previous dishes include, Grilled Lobster, Roasted Rump of Lamb, Grilled monkfish and Garlic Prawns.</i></p>	
		
		
		

*We do not knowingly serve GM Food *Dishes with this mark can be made Gluten Free
Food is prepared in a kitchen that handles nut, seeds & shellfish. Please ask a waitress to see our allergy information pack.*

Sunday Roasts

Extra crackling & gravy available for all roasts

Roast Sirloin of Beef

A 28 day aged sirloin served with a Yorkshire pudding & a rich gravy

Roast Loin of Pork

With a Yorkshire pudding, pork, sage & onion stuffing, crackling & rich gravy

Roast Rosemary & Garlic Studded Leg of Lamb

Served with Yorkshire pudding, pork, sage & onion stuffing & a rich gravy

Half Roast Free Range Chicken

Served with Yorkshire pudding, pork, sage & onion stuffing & a rich gravy

Chestnut Mushroom & Butternut Squash Nut Loaf (v)

Served with a Yorkshire pudding & vegetarian gravy

Pan Fried Sea Bass

With crushed new potatoes & a salmon & prawn veloute

All roasts are served with:

**rosemary roast potatoes, a honey roasted parsnip & carrot
& side dishes of cauliflower cheese & seasonal market vegetables**

Oak Barn Classics

Beer Battered Cod & Hand Cut Chips £14.25

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

Confit of Oriental Crispy Duck Salad £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 sprinkled with toasted sesame seeds

Oak Smoked Salmon & Prawn Salad £14.25

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

Macaroni Cheese (v) £11.75

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

Homemade Oak Barn Beef Burger £13.95

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 / Sussex Blue /
Smoked Bacon £1.60p each. Or An Extra Burger for £5.50**

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

All Staff Share The Tips Kindly Given

(A discretionary 10% service charge will be added to tables of 8 or more)

Desserts

Sticky Toffee Pudding

Served warm with toffee sauce and vanilla ice cream

Prosecco & Raspberry Trifle

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

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

Chocolate Fondant

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

Toffee Apple Crumble

With toffee sauce & vanilla ice cream

Layered Chocolate Cheesecake

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

Trio of Cheese Board

Brighton Blue, Sussex Charmer & Brie, with, chutney, muscat grapes & selection of crackers

Farmhouse Dairy Ice Cream (3 Scoops)

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

Bennetts Farm Sorbet (3 Scoops)

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

Starters £6.45 Main Course £16.95

Desserts £6.95

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Chef's Daily Menu

Mon-Thurs Lunchtime & Evening

2 Courses £15.50

3 Courses £20.00

Starters

Chicken Wings
With sweet chilli & mixed leaves

Bubble & Squeak
With poached egg

Thai Spiced Beef
On a mixed bed of salad

Mains

Beef Lasagne
With garlic bread

Pea & Prawn Risotto
Served with dressed rocket

Pork, Leek & Mustard Pie
With white wine sauce

Desserts

Banoffee Pie
With toffee sauce

Lemon & Treacle Sponge
With custard

2 Scoops Ice Cream
Choice of flavours

This is A SAMPLE ONLY & Not Available on Sundays