

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

## While You Wait

**Fellows of Ardingly Baked Bread Selection (v) £3.95**

*A selection of warm breads*

**Mixed Olives (v) £3.75**

**Fellows of Ardingly Baked Breads & Olive Sharer (v) £8.45**

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

**Whole Baked Camembert & Pate Sharer £16.45**

*Freshly baked camembert, chicken liver & port parfait, red onion marmalade, cranberry sauce, golden raisin puree, mixed olives & toasted breads*

## Starters / Light Bites

**Soup of The Day (v) £6.45**

*Served with fresh artisan baguette & chefs garnish*

**Traditional Sussex Smokie £7.95**

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

**Chicken Liver & Port Wine Parfait £6.95**

*Fresh chicken liver & port pate served with a golden raisin puree, port wine jelly, red onion marmalade & toasted bread*

**Sussex Coast Salt & Pepper Squid £7.75**

*Served with chilli, lime & coriander mayonnaise, rocket salad & a fresh lime wedge*

**Grilled Golden Cross Goats Cheese (v) £6.75**

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

**Oak Smoked Salmon & Prawn Cocktail £7.75**

*Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly, avocado mousse & rye bread  
(Freshly delivered from Brighton & Newhaven fish markets)*

**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*

If you have a food allergy/intolerance or special dietary requirement, please speak to a member of staff about the ingredients in your food when placing your food order. Thank you.

(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 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*  
(Freshly delivered from Brighton & Newhaven fish markets)

### **Thai Green Vegetable Curry (v) £14.95**

*A fragrant Thai curry cooked in coconut milk with a mix of vegetables served with steamed coconut rice and a spiced potato & onion puff*

### **Pan Roasted Chicken Supreme** £16.95

*Free range chicken breast served with a parma ham & potato terrine, mini chicken & pancetta puff pastry pie, creamed leeks, crispy pancetta, sweet potato puree, rosemary jus & a side of seasonal vegetables*  
(From Blakes meats, Hollingdean)

### **Duo of Sussex Lamb** £18.75

*Pan fried rump & breaded slow cooked leg of lamb, with cauliflower puree, dauphinoise potatoes, goats cheese crumb, rosemary jus & a side of seasonal vegetables*  
(From Blakes meats, Hollingdean)

### **Beef, Guinness & Mushroom Suet Pudding** £16.95

*Tender steak & mushrooms slowly cooked in a Guinness infused gravy & steamed in a light suet pastry, with creamy mashed potato, sweet potato puree, red wine jus & a side of seasonal vegetables*  
(From Prinkle Farm, Heathfield)

### **Pan Fried Sea Bass Fillet** £17.45

*Served with sautéed new potatoes, smoked haddock croquette, tender stem broccoli, red pepper puree & a tomato & caper salsa*  
(Caught & delivered from Brighton & Newhaven fish markets)

### **Duo of Sussex Pork** £18.25

*Honey roasted pork belly with crackling & a pan fried pork fillet, served with sweet potato puree, grilled shallot rings filled with apple sauce, mini potato fondants, red wine jus & a side of seasonal vegetables*  
(From Field Place Farm, Bolney)

### **Traditional Sussex Smokie** £16.25

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

**Vegan menu available - please ask your server**

**All staff share the gratuities 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.

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

## From the Grill

**28 Day Aged 8oz**

**Sussex Angus Cross Rib Eye Steak £25.95**

*Rib eye is marbled with tiny bits of fat, which melt during the cooking process leaving a rich juicy flavour to the steak  
(Angus Cross from Prinkle Farm, Heathfield)*

**28 Day Aged 8oz**

**Sussex Angus Cross Sirloin Steak £25.95**

*Just above the tenderloin is where you will find the sirloin. It is tender and lean making it a healthier option  
(Angus Cross from Prinkle Farm, Heathfield)*

Wagyu beef is known for its rich taste & smooth marbling which gives the meat its soft texture, resulting in a more flavoursome eating experience. It is high in nutrients including omega 3 which is good for the heart and cholesterol and has 30% less saturated fat than regular beef.

**Trenchmore Farm 28 Day Dry Aged 8oz**

**Sussex Wagyu Rib Eye Steak £27.95**

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

**Trenchmore Farm 28 Day Dry Aged 8oz**

**Sussex Wagyu Sirloin Steak £27.95**

*Just above the tenderloin is where you will find the sirloin. It is tender and lean making it a healthier option  
(From Trenchmore farm, Cowfold)*

*All of the above are cooked to your liking & served with vine tomatoes, sautéed mushrooms, sautéed onions, watercress & your choice of either hand cut chips or buttered new potatoes*

**Add a sauce on the side £2.25**

*Creamy peppercorn / garlic butter*

**Chargrilled Chicken Skewers £16.45**

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

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## Classics

### **Local 10oz Gammon Steak £14.25**

*Served with two free range fried eggs, chargrilled pineapple, vine tomatoes & hand cut chips  
(From Field Place Farm, Bolney)*

### **Sussex Ale Battered Cod & Chips £14.55**

*Fresh cod fillet in Harvey's beer batter, served with hand cut chips, tartare sauce & mushy garden peas (served on side)  
(Freshly delivered from Brighton & Newhaven fish markets)*

### **Baked Macaroni Cheese (v) £12.45**

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

### **Oak Barn Beef Burger £14.25**

*8oz prime beef burger served in a brioche bun with tomato, gherkins, red onion, mustard mayo & lettuce. Served 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**

## 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 £14.45**

*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 £14.95**

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

(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 - 70p extra)

**Tuna Mayonnaise & Cucumber** £7.05

**Smoked Bacon, Sussex Brie & Cranberry** £7.15

**Classic Bacon, Lettuce & Beef Tomato** £7.05

**Chicken, Bacon, Avocado & Mayonnaise** £7.25

**Atlantic Prawn, Marie Rose & Lettuce** £7.25

**Sussex Brie & Cranberry (v)** £6.55

## Speciality Sandwiches

All served with a salad garnish

**28 Day Aged Sussex Angus Cross  
Sirloin Steak Baguette** £11.25

*Served with red onion marmalade & sautéed mushrooms*

**Classic Fish Finger Sandwich** £8.95

*On bloomer bread with tartare sauce served on side*

**Tuna Melt** £8.75

*Served open on toasted ciabatta, topped  
with spring onion, sweetcorn and Sussex aged cheddar*

**Welsh Rarebit (v)** £7.95

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

## Jacket Potatoes

Served with salad garnish All £7.95

**Tuna Mayonnaise / Atlantic Prawn & Marie Rose**

**Smoked Bacon & Sussex Brie / Cheddar Cheese (v)**

**Chicken, Bacon, Avocado & Mayonnaise**

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

All staff share the gratuities kindly given

(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

**Mini Dessert Tasting Board** for one - £7.95, for two £13.95

*Toffee apple crumble, baileys cheesecake, warm chocolate tart & honeycomb ice cream*

**Warm Blackberry & Pistachio Bakewell** £6.95

*With poached berries, candied pistachios & vanilla ice cream*

**Baileys Cheesecake** £7.25

*Layered between a biscuit base & chocolate ganache with candied orange, chocolate soil & coffee ice cream*

**Sticky Toffee Apple Crumble** £6.95

*Served warm with a toffee sauce & vanilla ice cream*

**Warm Chocolate Brownie Torte** £6.95

*With salted caramel ice cream, coffee cream & a salted caramel doughnut*

**Steamed Treacle Sponge** £6.75

*Served with custard or vanilla ice cream*

**Sticky Toffee & Honeycomb Ice Cream Sundae** £7.45

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

**Trio of English Cheese** £8.95

*Blue cheese, goats cheese & cheddar with candied walnuts, chutney, muscat grapes & selection of crackers*

**Farmhouse Dairy Ice Cream (3 Scoops)** £6.05

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

**Bennetts Farm Sorbet (3 Scoops)** £6.05

*raspberry / lemon / passionfruit  
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*

**All staff share the gratuities kindly given**

A discretionary 10% service charge will be added to tables of 8 or more,  
£2 p/p cakeage charge may be added