



# Sunday Menu



**Two Course Minimum**  
(prices not including appetizers & sharers)

2 course roast menu £23.90

3 course roast menu £30.85

2 course classic / salad menu £21.15

3 course classic / salad menu £28.10

## Appetizers & Sharers

**Fellows of Ardingly Baked Breads (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 parfait, red onion marmalade,  
golden sultanas, cranberry sauce, olives & toasted bread*

## Starters

**Soup of The Day (v)**

*Served with fresh artisan baguette & chef's garnish*

**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*

**Sussex Coast Salt & Pepper Squid**

*Served with chilli, lime & coriander mayonnaise & fresh lime*

**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*

# Sunday Roasts

## **Roast Sirloin of Sussex Beef**

*A 28 day aged sirloin served with a Yorkshire pudding  
& a rich gravy  
(From Prinkle Farm, Heathfield)*

## **Roast Loin of Sussex Pork**

*With a Yorkshire pudding, pork, sage & onion stuffing,  
crackling & rich gravy  
(From Field Place Farm, Bolney)*

## **Roast Leg of Sussex Lamb**

*Served with a Yorkshire pudding, pork, sage & onion stuffing  
& a rich gravy  
(From KJ Thomes Butchers, Burgess Hill)*

## **Sussex Free Range Half Roast Chicken**

*Served with a Yorkshire pudding, pork, sage & onion stuffing  
& a rich gravy  
(From KJ Thomes Butchers, Burgess Hill)*

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

## Extra crackling & gravy available for all roasts

**All roasts are served with:  
rosemary roast potatoes, sweet potato, apple  
or cauliflower puree, a honey roasted parsnip & carrot  
& side dishes of cauliflower cheese & seasonal market vegetables**

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.

(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.

# Oak Barn Classics

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

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

*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**

*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**

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

**All our food is local, fresh & cooked to order**

For this reason your patience is greatly appreciated during busy periods

# Salads

## **Confit of Oriental Crispy Duck Salad**

*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**

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

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# Desserts

## **Sticky Toffee Pudding**

*Served warm with toffee sauce and vanilla ice cream*

## **Warm Blackberry & Pistachio Bakewell Tart**

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

## **Baileys Cheesecake**

*On a biscuit base topped with chocolate ganache, candied orange, chocolate soil & coffee ice cream*

## **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*

## **Toffee Apple Crumble**

*With toffee sauce & vanilla ice cream*

## **Warm Chocolate Brownie Torte**

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

## **Steamed Treacle Sponge**

*Served with custard or vanilla ice cream*

## **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 / coffee with crumble served on the side*

## **Bennetts Farm Sorbet (3 Scoops)**

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

**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