



Festive Dinner Menu



Our full A'la carte menu will resume in January

Two Course Minimum

2 course roast menu £24.70

3 course roast menu £31.95

2 course classic menu £21.70

3 course classic menu £28.95

Starters / Light Bites

Spiced Parsnip Soup (v)

Served with parsnip crisps & fresh artisan baguette

Chicken Liver Parfait

Infused with port & brandy & served with an apple compote, shallot tarte tatin & toasted bloomer

Smoked Salmon Roulade

With crispy capers, lemon & dill gel, herb croutons & lemon dressed mixed leaves

(Freshly delivered from Brighton and Newhaven fish markets)

Sautéed Wild Mushrooms (v)

Served on toasted brioche with a pinot grigio & tarragon sauce, truffle oil & garlic croutons

Crayfish, Prawn & Avocado Cocktail

Served with avocado mousse, lemon & dill gel, mixed leaves, lemon dressing & rye bread

(Freshly delivered from Brighton and Newhaven fish markets)

Egg & Soldiers

A soft boiled crispy breaded egg served with garlic & cheese puff pastry soldiers, hollandaise sauce & crispy pancetta

Salt & Pepper Squid

With a chilli, lime & coriander mayonnaise, fresh rocket & a lime wedge

(Freshly delivered from Brighton and Newhaven fish markets)



New Years Eve

From 6pm

Set 6 Course Menu
Bring family & friends to see
out the end of a very
different year

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.

Main Courses

Four Cheese & Sweet Potato Wellington (v)

Brighton blue, Sussex charmer, Golden Cross goats cheese, smoked applewood & sweet potato wrapped in puff pastry & served with a mix of sautéed sprouts & caramelised onions, new potatoes & a roasted vine tomato sauce

Pan Fried Teriyaki Salmon

With sauteed oriental vegetables, new potatoes, crispy prawns, tempura tender stem broccoli, topped with sesame seeds & cashew nuts

(Freshly delivered from Brighton and Newhaven fish markets)

Roast Sirloin of Sussex Beef

A 28 day aged sirloin served with roast potatoes, Yorkshire pudding & rich gravy

(From Prinkle Farm, Heathfield)

Herb Crusted Haddock

Haddock fillet coated with herbed breadcrumbs & served with crushed new potatoes, tiger prawns, crayfish velouté, herb oil & seasonal vegetables

(Freshly delivered from Brighton and Newhaven fish markets)

Slow Cooked Sussex Lamb Shank

With a watercress & spinach puree, mashed potato, sauteed wild mushrooms, toasted almonds & redcurrant jus

(From Blakes Meats, Hollingdean)

Duo of Sussex Pork

Honey roasted pork belly & pulled pork croquette with dauphinoise potato, charred shallots, apple sauce & sweet potato puree

(From Field Place Farm, Bolney)

Roast Sussex Turkey Breast

Served with stuffed roasted leg meat, pork, sage & onion stuffing, pig in blanket, roast potatoes, Yorkshire pudding & rich gravy

(Golden Turkey Award, Bridgers Farm, Hurstpierpoint)

Extra crackling & gravy available for all roasts

**All mains (except fish dishes) are served with:
honey glazed parsnip & carrot, sweet potato, apple or cauliflower puree, side dishes of cauliflower cheese, sprouts with smoked bacon & chestnuts (v options available) & seasonal vegetables.**

**Please ask a member of staff for dietary information
or a vegan menu**

We do not knowingly serve GM food. Our kitchen is in contact with nuts, shellfish & gluten. If you have a food allergy or special dietary requirement, please notify a member of staff. Thank You

All staff share gratuities that are kindly given

From the Grill

(£7.00 Supplement)

28 Day Aged 10oz Sussex Angus Cross Rib Eye Steak

*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 10oz Sussex Angus Cross Sirloin Steak

*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)*

All of the above are cooked to your liking 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

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)*

Local 10oz Gammon Steak

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

Baked Macaroni Cheese (v)

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

Oak Barn Beef Burger

*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)
(From Blakes Meats, Hollingdean)*

**Toppings: ~ Aged Cheddar / Sussex Blue / Smoked Bacon
£1.60p each. Or add an extra burger for £5.50**

Desserts

Traditional Steamed Christmas Pudding

With brandy custard & brandy butter

Baileys Crème Brulee

Served with shortbread & garnished with mixed berries and chantilly cream

Trio of Chocolate Mousse

White chocolate, milk chocolate & dark chocolate & orange mousse served with chocolate soil, crushed pistachios & mixed berries

White Chocolate, Vanilla & Fudge Cheesecake

On a ginger biscuit base with honeycomb ice cream & mixed berries

Salted Caramel Sticky Toffee Pudding

Served with white chocolate ice cream, fudge pieces & toffee sauce

Bramley Apple and Blackberry Crumble

Served with custard

Oak Barn Cheese Plate

A trio of British cheeses served with water biscuits, maple walnuts & muscat grapes

Farmhouse Dairy Ice Cream (3 scoops)

Choice of vanilla / chocolate / white chocolate / honeycomb with crumble & mixed berries served on the side

Bennetts Farm Sorbet (3 scoops)

Choice of raspberry / lemon / passionfruit with crumble & mixed berries 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



Mulled Wine £5.95

