



Sunday Festive 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

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

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

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 in 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 with pork, sage & onion stuffing, roast potatoes, yorkshire pudding & rick gravy
(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

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**



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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

