

The Sussex Ox

A little something to eat while you wait or
just to enjoy with a drink

Sun-dried tomato- stuffed olives	£2.75
Roasted pistachios	£1.75
Mixed root vegetable crisps – with garlic mayonnaise	£2.00
Mini Swedish salami bites	£2.50
Feta-stuffed sweet peppers	£3.00

Starters

Sussex-minted pea soup – with crusty bread V	£4.50
Tomato & mozzarella tian – with a pesto dressing V	£4.75
Green-lipped mussels – with a tomato salsa	£5.50
Baked Camembert in its box – for two to share	£8.50
Baked flat mushroom Welsh rarebit	£5.25

Main Courses

Wild mushroom stroganoff – with coconut rice and a mixed leaf salad S V	£8.75
Traditional Lancashire hot pot – with seasonal vegetables	£9.75
Trio of prawn salad – langoustines, crevettes & shell-on prawns with new potatoes	£12.75
Char-grilled 21 day-aged local sirloin steak – with a peppercorn sauce, sauté potatoes and vegetables	£15.25
Parmesan-crusted free-range chicken breast – stuffed with mozzarella & pesto, with sauté potatoes & seasonal vegetables	£9.75
Slow-roasted belly of pork – with an apple, bean & sausage cassoulet, new potatoes and seasonal vegetables	£10.50
Warm chicken and crispy pancetta Caesar salad	£9.75
Lamb tangine – cooked with apricots, served with mashed potatoes & vegetables	£12.00
Grilled fillet of trout – with parsley butter, new potatoes & seasonal vegetables	£10.50
Ox recipe sausages – with onion gravy and mashed potato S	£9.00
Harvey's-battered fillet of haddock – with house chips and tartare sauce S	£10.50
Grilled whole lemon sole – with white wine, new potatoes & seasonal vegetables	£14.25
Whole baked Eastbourne seabass – stuffed with red onion & lemon, with new potatoes and seasonal vegetables	£15.00

V – vegetarian

S – small portions available

C – coeliac friendly (please ask)

