

**\*Ingredient from our own farm**



**THE SUSSEX OX**  
MILTON STREET

**Three courses £30**

**Cauliflower soup**

Caviar and sorrel

**Beef\* dumplings**

Scallions, chilli, ginger, beef\* and truffle tea

**Smoked salmon and spider crab roulade**

Ricotta, pickled kohlrabi, watercress

**Woodland mushrooms**

Toasted rye bread, madeira cream, fried duck egg, crispy parma ham

**Jerusalem artichoke salad (vegan)**

Conference pear

**Braised shoulder of lamb\***

Dijon mustard and honey glaze, cavolo nero, lemon and thyme roast baby potatoes

**Roast pheasant breast**

Chestnut stuffing, ham hock and butterbean cassoulet

**Wild bass**

Pickled cockle fritters, charred baby gem, oxtail\* sauce, cauliflower puree

**Yogurt and coconut marinated cod**

Curry oil, spinach, sweet potato, fennel seeds

**Root vegetable tarte tatin (vegan)**

Roast chestnut and sprouts, truffle mash, jus

**Warm Christmas pudding sundae**

Brandy caramel, ginger biscuit, ice cream

**Clotted cream rice pudding**

Toasted hazelnuts, homemade rosehip syrup

**Glazed orange curd tart**

Whisky orange peel, chocolate soil, chocolate sorbet

**Local cheese and biscuits**