

***Ingredient from our own farm in Jevington**



THE SUSSEX OX

MILTON STREET

Mixed olives	£4
Anchovies	£4
Bread and oil	£4.50
Ox tongue* dumplings beef* tea, chilli, ginger, spring onions	£7
Chorizo duck egg, tomato chutney	£7
Charred cured gurnard sumac, Greek yogurt, cucumber	£9
Braised celery chicory, fennel seeds, grapes (vegan)	£6.50
Baked Golden Cross Chabis goat's cheese winter chutney, crusty bread (v)	£9.50
Roast topside of Sussex beef* roast potatoes, purple spouting broccoli, braised red cabbage, roasted root vegetables, Yorkshire pudding	£13.50
Roast shoulder of South Downs lamb* roast potatoes, braised red cabbage purple sprouting broccoli, roasted root vegetables, Yorkshire pudding	£13.50
Roast loin of Orchard Farm free range pork roast potatoes, purple sprouting broccoli, braised red cabbage, roasted root vegetables, Yorkshire pudding	£13.50
Roast supreme of free range chicken roast potatoes, cheesy broccoli, purple sprouting broccoli, braised red cabbage, roasted root vegetables, Yorkshire pudding	£13.50
Whole grilled lemon sole New potatoes, peas, baby gem, fennel, beurre blanc	£22
Beer-battered fillet of pollock hand cut chips, mushy peas	£15
Creamy leek and cheese pie mashed potato, kale, vegetarian gravy (v)	£13
Spinach, sweet potato, coconut and peanut curry basmati rice (vegan)	£13.50
Beetroot and red onion tart tatin Hazel Goat's Cheese, salad, lime dressing (v)	£12

Please ask a member of staff if you have any questions about allergens
An optional 10% service charge will be added to tables of eight or more