

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



THE SUSSEX OX

MILTON STREET

Mixed olives	£4
Anchovies	£4
Bread and oil	£4.50
Potted salt beef brisket* horseradish butter, pickles, toast	£7
Free-range chicken terrine port and plum jelly, garlic crouton	£7
Crispy whitebait seaweed mayo, chargrilled lemon	£7
Steamed mussels cider, sage, caramelised onions, crème fraiche, bread or fries	£8
Butterbean hummus dukkah, rapeseed oil, crunchy vegetables (vegan)	£7
Baked Golden Cross Chabis goat's cheese poached rhubarb, brioche (v)	£9
Roast topside of Sussex beef* roast potatoes, purple spouting broccoli, cauliflower cheese, braised red cabbage, Chantenay carrots, Yorkshire pudding	£14.50
Braised shoulder of South Downs lamb* roast potatoes, braised red cabbage, cauliflower cheese, purple sprouting broccoli, Chantenay carrots, Yorkshire pudding	£13.50
Roast loin of Orchard Farm free-range pork roast potatoes, purple sprouting broccoli, cauliflower cheese, braised red cabbage, Chantenay carrots, wild boar and red wine stuffing, Yorkshire pudding	£13.50
Roast supreme of free-range chicken roast potatoes, braised red cabbage, cauliflower cheese, purple sprouting broccoli, Chantenay carrots, Yorkshire pudding	£13.50
Roasted chickpea, carrot and leek loaf roast potatoes, red cabbage, cauliflower cheese, purple sprouting broccoli, Chantenay carrots, Yorkshire pudding (v)	£14
Smoked haddock rarebit, champ potato, pink grapefruit	£16.50
Beer-battered fillet of cod hand cut chips, mushy peas	£15
Creamy leek and cheese pie mashed potato, purple sprouting broccoli, vegetarian gravy (v)	£13.50
Wild mushroom, artichoke and pesto flatbread sun-blushed tomato, almond broccoli (vegan available)	£11

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