

***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	£6
Free-range chicken terrine piccalilli, toast	£7
Steamed mussels tomato, red pepper and chilli sauce, bread	£8
Crispy whitebait seaweed mayo, chargrilled lime	£7
Butterbean hummus dukkah, rapeseed oil, crunchy vegetables, tortilla chips (ve)	£6.50
Charred Sussex asparagus roasted hazelnuts, ricotta, burnt orange (v)	£8.50
Roast topside of Sussex beef* roast potatoes, purple spouting broccoli, cauliflower cheese, braised red cabbage, Chantenay carrots, Yorkshire pudding	£15
Roast leg of South Downs lamb* roast potatoes, braised red cabbage, cauliflower cheese, purple sprouting broccoli, Chantenay carrots, Yorkshire pudding	£14.50
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
Roasted chickpea, carrot and beetroot loaf roast potatoes, red cabbage, cauliflower cheese, purple sprouting broccoli, Chantenay carrots, Yorkshire pudding (v)	£12
Lamb and mint sausages wholegrain mustard mashed potato, gravy	£13.50
Beer-battered fillet of cod hand cut chips, mushy peas	£15
Pan-fried whole Rye Bay plaice crushed potatoes, shrimp, samphire, saffron sauce	£15
Rice gnocchi cauliflower purée, samphire, pine nuts, sorrel (vegan)	£12.50
Wild mushroom, artichoke and onion marmalade flatbread sun-blushed tomato, almond broccoli (v)	£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