

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



THE SUSSEX OX

MILTON STREET

Mixed olives	£4
Anchovies	£4
Pickled cockles	£4.50
Bread and oil	£4.50
Lamb fritters* pea velouté, Greek yogurt, mint, smoked paprika oil	£8
Free-range chicken terrine piccalilli, toast	£7
Cornish mussels tomato, red pepper and chilli sauce	£8/£16
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, honey and parsnip mash, cauliflower cheese, rainbow chard, Chantenay carrots, Yorkshire pudding	£15
Roast leg of South Downs lamb* roast potatoes, honey and parsnip mash, cauliflower cheese, Chantenay carrots, Yorkshire pudding	£14.50
Roast loin of Orchard Farm free-range pork roast potatoes, rainbow chard, cauliflower cheese, honey and parsnip mash, Chantenay carrots, wild boar and red wine stuffing, Yorkshire pudding	£13.50
Roast supreme of free-range chicken roast potatoes, rainbow chard, cauliflower cheese, honey and parsnip mash, Chantenay carrots, Yorkshire pudding	£13
Roasted chickpea, butternut and beetroot loaf roast potatoes, honey and parsnip mash, cauliflower cheese, rainbow chard, Chantenay carrots, Yorkshire pudding (v)	£12
Sussex pork and leek sausages bubble and squeak, gravy	£12.50
Grilled whole Rye Bay plaice Jersey royal potatoes, brown shrimp and buttered samphire	£12
Beer-battered fillet of cod hand cut chips, mushy peas	£15
Rice gnocchi cauliflower purée, samphire, pine nuts, sorrel (vegan)	£11
Wild mushroom, Brighton Blue Cheese and red onion jam 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