

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



THE SUSSEX OX

MILTON STREET

Mixed olives	£4
Anchovies	£4
Bread and oil	£4.50

Lamb shoulder terrine* with cabernet sauvignon dressing, melba toast	£7
Roasted bubble and squeak spinach, poached egg, hollandaise sauce, crispy pancetta	£7
Juniper cured salmon tonic water jelly, lemon mayonnaise, melba toast	£8
Roasted beetroot, plum and pecan salad with butterbean and harissa houmous (vegan)	£6.50
Black olive tapenade on toast, with stuffed peppers, sun blush tomatoes (v)	£6.50

Roast Top Rump of Sussex beef* roast potatoes, cauliflower cheese, braised red cabbage, kale and chard, carrots, Yorkshire pudding	£15
Roast leg of South Downs lamb* roast potatoes, cauliflower cheese, braised red cabbage, kale and chard, carrots, Yorkshire pudding	£14.50
Roast loin of Orchard Farm free-range pork roast potatoes, kale, carrots, cauliflower cheese, braised red cabbage, pork & sage stuffing, Yorkshire pudding	£13.50
Roast supreme of free-range chicken roast potatoes, cauliflower cheese, braised red cabbage, kale and chard, carrots, Yorkshire pudding	£13
Roasted nut and vegetable loaf (v) roast potatoes, cauliflower cheese, carrots, kale and chard, braised red cabbage, Yorkshire pudding	£12
Beer-battered fillet of cod hand cut chips, mushy peas, tartar sauce	£13.50
Oven-baked plaice fillet Jevington Farm potato cake, * curried leek sauce, clams, cherry tomatoes	£18
Wild Mushroom risotto (v/vegan)	£12
Pumpkin, chickpea and vegetable curry (vegan) cardamom rice, homemade flat bread	£13.50

Hand cut chips	£3.50
Skinny fries	£3
Today's vegetables	£3
Side salad	£3

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