***Bar snacks***

**Mixed olives** (vegan)£4

**Anchovies** £4

**Honey-glazed cashews** maple, sesame, chilli (vegan available)£4.50

**Flint Owl Bakery bread and oil** (vegan)£5/£7

**Crispy slow-cooked lamb chips\*** minted mayo £5.50

**Onion bhajis** cumin aioli (v) £5.50

***Starters***

**Curried beef fritter\*** curry aioli, cucumber, raisin dressing £7.50

**Cumin spiced lamb\* and pistachio terrine** date and apricot chutney, toast £8

**Smoked cod, bacon and leek fish cake** salmon roe crème fraiche £8

**Halloumi, asparagus, and beetroot\* salad** walnut brittle £7

***Mains***

**Fillet of Sussex beef\*** crushed salt and vinegar potatoes, £29

braised red cabbage,**\*** chard,**\*** vine cherry tomatoes

**Jevington Place Farm lamb\*** slow-cooked breaded shoulder and grilled chop, £26

minted couscous, charred baby aubergine, harissa hummus, lamb jus

**The Ox beef burger\*** chunky chips,onion rings, house sauce, pickles £14

Add Cheddar £1 blue cheese £1.50 smoked bacon £1.50 caramelised onions £1

**Pulled beef brisket burger\*** BBQ sauce, chunky chips,onion rings £13

Add Cheddar £1 blue cheese £1.50 smoked bacon £1.50 caramelised onions £1

**Pan-fried** **sea bream** peperonata, capers, new potatoes**\***, chives £20

**Beer-battered fillet of plaice** chunky chips, mushy peas, tartare sauce £14

**Roasted red pepper and olive risotto** goat’s cheese, basil pesto (v/vegan) £13

**Beetroot and red onion tarte tatin** £13

glazed with blue cheese, sweet and sour sauce, salad (v/vegan)

***Sides £3.50***

Chunky chips, Skinny fries, Today’s vegetables, House salad, Onion rings