



THE SUSSEX OX
MILTON STREET

Bar Snacks

Anchovies (gf)	£4.50
Mixed olives (ve) (gf)	£6.50
Poppy Seed Bakery bread and butter (v)	£5/£7
Slow-cooked crispy beef* with fermented apple (gf)	£7.50
Grilled pitta and white bean dip (ve)	£6.50
Tempura Alexander buds with fermented apple (ve) (gf)	£6.50

Starters

Slow-roast lamb shoulder* cauliflower purée, pickled elderberry, artichoke crisps	£10
Hot smoked trout Alexanders, rhubarb beurre blanc (gfo)	£10
Braised leek lentils, goats' curd, hazelnuts (v) (gf)	£9.50
Smoked beetroot rye cracker, hung buttermilk (v) (veo) (gf)	£8.50

Sunday roasts

All served with roast potatoes, cauliflower cheese, carrot and swede mash, Chantenay carrots, kale, Yorkshire pudding

Roast topside of Sussex beef* (gfo)	£22.50
Roast leg of Sussex lamb* (gfo)	£21.50
Roast belly of free-range pork (gfo)	£21
Roast free-range chicken breast (gfo)	£20.50
Red lentil and chickpea roast (gfo) (ve)	£16.50

Main Courses

Hake caramelised fennel, black garlic, celeriac purée, blood orange (gf)	£23
Beer-battered haddock chips, mushy peas, tartare sauce	£18.50
Butter roast cabbage root vegetables, broth (v) (gf)	£16
Grilled king oyster mushroom aerated potato, caramelised onion (gf) (ve)	£17

Sides

Chips (ve) (gf) £5	Fries (ve) (gf) £5	Cauliflower cheese (v) (gf)
Salad (ve) (gf) £4	Yorkshire pudding (v) £3	Roast potatoes (ve) (gf) £4.50

***From our own organic farm in Jevington**

A discretionary 10% service charge will be added to your final bill

Please ask a member of staff if you have any questions about allergens

(gf)= gluten free (gfo)= gluten free option (v)= vegetarian (vo)= vegetarian option (ve)= vegan (veo)= vegan option



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Puddings

Apple and cinnamon crumble Calvados custard (v) (veo) (gfo)	£9.50
Chocolate orange mousse orange and hazelnuts (v) (gf)	£9.50
Rhubarb trifle	£9.50

Sussex Cheese

Stilton full-flavoured, semi-soft, blue cheese (v)	
Lord London semi-soft, citrus tasting, creamy cow's milk cheese (v)	
Goodwood Charlton mature farmhouse firm textured cheese	£12.50
With biscuits and chutney	

Downsview Dairy Ice Cream

Vanilla, honeycomb, chocolate, caramel, cherry and chocolate chip (v)	two scoops £5.50
Blackcurrant sorbet, strawberry sorbet (ve)	three scoops £7.50
Vegan vanilla, vegan chocolate	+50p
Affogato vanilla ice cream, espresso (v) (veo) (gfo)	£5.50
add Disaronno £3 or Frangelico £3.20	

Dessert Wine

Monbazillac 'Jour de Fruit,' Domaine de l'Ancienne Cure	£5.20/75ml
Monbazillac, France	£9.40/125ml
Banyuls Rimage, Les Clos de Paulilles	£6.30/75ml
Roussillon, France	£10.30/125ml
Bera Moscato d'Asti	£5.20/75ml
Piemonte, Italy	£9.40/125ml

Tea and Coffee

Twinings Tea English Breakfast, Earl Grey, Green, Chamomile	
Tiger Moth Coffee Espresso, Americano, Latte, Cappuccino, Flat White, Macchiato, Cortado	

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