



THE SUSSEX OX  
MILTON STREET

Cocktail of the month- Sidecar- Cognac, Cointreau, lemon juice £9.50

### 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  
Seared scallops grilled cauliflower, pickled apple (gf) £12.50  
Braised leek lentils, goats' curd, hazelnuts (v) (gf) £9.50  
Smoked beetroot rye cracker, hung buttermilk (v) (veo) (gf) £8.50

### Main Courses

Beef skirt\* pressed potato, purple sprouting broccoli, cabbage purée £26  
Hake caramelised fennel, black garlic, celeriac purée, blood orange (gf) £23  
Grilled king oyster mushroom caramelised shallot, aerated potato (ve) (gf) £17  
Butter roast cabbage root vegetables, broth (v) (gf) £16

### Pub Classics

Today's prime Sussex steak\* 110oz sirloin, fries, salad, (gf) £32  
Sussex pork sausages baked potato mash, kale, red onion gravy (gf) £16.50  
Cottage pie\* -short rib, oxtail, ox tongue, greens (gf) £18.50  
The Ox beef burger\* £18  
coleslaw, house sauce, pickles, fries (gfo)  
Add cheese £1.50 or blue cheese £3 smoked bacon £3 caramelised onions £1 onion rings £2  
Beer-battered haddock chips, mushy peas, tartare sauce £19.50

**\*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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**Sandwiches (lunchtime only)**

<b>Fish finger and tartare sauce</b> fries, salad	£13
<b>Camembert and leek jam</b> potato crisps, fries, salad (v) (gfo)	£13
<b>Roast beef*</b> and horseradish mayo fries, salad (gfo)	£13

**Sides**

<b>Chips</b> (ve) (gf)	£5
<b>Fries</b> (ve) (gf)	£5
<b>Barbecued kale</b> (veo) (gf)	£5
<b>Salad</b> (ve) (gf)	£4

**Puddings**

<b>Apple and cinnamon crumble</b> Calvados custard (v) (veo) (gfo)	£9.50
<b>Chocolate orange mousse orange &amp; hazelnuts</b> (v) (gf)	£9.50
<b>Crème brûlée</b> rhubarb, langues de chat (v) (gfo)	£8.50

**Sussex Cheese**

<b>Brighton Blue</b> mild, semi-soft, mellow blue cheese (v)	
<b>Burwash Rose</b> semi-soft, raw cow's milk cheese, washed in rose water (v)	
<b>Goodwood Charlton</b> mature farmhouse firm textured cheese	£12.50
With biscuits and chutney	

**Downsview Dairy Ice Cream**

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

**Dessert Wine**

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

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