



THE SUSSEX OX

MILTON STREET

Cocktail of the month- Blood orange Margarita £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
Toasted sourdough and white bean dip (ve) £4.50
Tempura Alexander buds with fermented apple (ve) (gf) £6.50

Starters

Slow-roast lamb shoulder* cauliflower purée, pickled elderberry, artichoke crisps (gf) £10
Smoked trout pickled cucumber, rhubarb, fermented apple purée (gf) £9.50
Wild garlic soup bread and butter (v) (gfo) £9
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 (gf) £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 rump, 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)

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

Sides

Chips (ve) (gf)	£5
Fries (ve) (gf)	£5
Barbecued kalettes (veo) (gf)	£5
Salad (ve) (gf)	£4

Puddings

Apple and cinnamon crumble Calvados custard (v) (veo) (gfo)	£9.50
Chocolate orange mousse orange, hazelnuts (v) (gf)	£9.50
Crème brûlée rhubarb, langues de chat (v) (gfo)	£8.50

Sussex Cheese

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

Downsview Dairy Ice Cream

Vanilla, honeycomb, chocolate, caramel, cherry 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

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