



THE SUSSEX OX

MILTON STREET

Cocktail of the month - Rhubarb Sour	£9.50
Bar snacks	
Anchovies (gf)	£4.50
Gordal picante olives (ve) (gf)	£6.50
Bakery bread and butter (v)	£5/£7
Toasted sourdough and white bean dip (ve) (gfo)	£4.50
Tempura purple sprouting broccoli with sweet chilli (ve) (gf)	£6.50
Slow-cooked crispy beef* with fermented apple (gf)	£7.50
Starters	
Beef brisket* cauliflower, pickled walnuts (gf)	£10
Pickled mussel salad baby gem, cucumber, croutons (gfo)	£9.50
Marinated tomatoes homemade ricotta, black pepper cracker (v) (veo) (gf)	£9.50
Grilled asparagus braised baby gem, wild garlic pesto, hazelnuts (ve) (gf)	£9.50
Mains	
Beef skirt* golden beetroot cooked in beef fat, greens, butter jus (gf)	£26
Rolled lamb belly* confit Nutbourne tomatoes, buttered hedgerow herbs, jus (gf)	£26
Hake Jerusalem artichoke, monk's beard, chilli and lemon dressing (gf)	£23
Grilled king oyster mushroom caramelised shallot, aerated potato (ve) (gf)	£17
Today's Sussex steak* fries, salad, (gf)	£25
Cottage pie* (chuck, short rib) greens (gf)	£18.50
The Ox beef burger* cheese, coleslaw, house sauce, pickles, wild garlic, fries (gfo)	£19
Beer-battered haddock chips, garden peas, tartare sauce	£19.50
Sides	
Pink fir potatoes crème fraîche, tomato	£5
Grilled radicchio walnuts, orange (v) (gf)	£5
Chips (ve) (gf)	£5
Salad (ve) (gf)	£4

***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 pickled shallots, fries, salad	£13
Camembert and rhubarb chutney potato crisps, fries, salad (v) (gfo)	£13
Roast lamb* and mint mayo wild garlic, fries, salad (gfo)	£13

Puddings

Apple crumble cake vanilla ice cream (v)	£9.50
Chocolate ganache popping candy, freeze dried raspberries (ve) (gf)	£9.50
Lemon and bay posset rhubarb, shortbread (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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