



THE SUSSEX OX

MILTON STREET

DRINKS

Rathfinny Classic Cuvée	13
Botivo Spritz (non-alcoholic)	6.5
Rosé Frizant	10

STARTERS

Chicken liver parfait <i>onion marmalade, sourdough toast (gfo)</i>	8.50
Smoked cod's roe <i>sourdough toast, cucumber (gfo)</i>	8.50
Korean fried cauliflower <i>sesame, spring onions (ve,gf)</i>	7

MAINS

Sussex Ox farm lamb rump <i>fries, salad, café de Paris butter (gf)</i>	26
Sussex Ox farm steak and ale pie <i>mashed potato, carrot, gravy</i>	22
The Ox beef burger <i>cheese, house sauce, beer-braised onions, pickled cucumber, fries (gfo)</i>	19
Fillet of cod <i>brown shrimp butter, Alexanders, pink fir potatoes (gf)</i>	24
Beer-battered haddock <i>chips, mushy peas, tartare sauce</i>	19.50
Coal roasted celeriac <i>root vegetable broth, pearly spelt, charred onion (ve)</i>	15
Fava bean and carlin pea burger <i>harissa honey, garlic yoghurt, baby gem, pickled cucumber, fries (veo, gfo)</i>	15

SIDES

Crispy potato and aioli (v,gf)	5
Fries (ve,gf)	5
Chips (ve,gf)	5
Green salad (ve,gf)	4
Green vegetables (ve,gf)	3

A country pub with its own farm in Jevington, covering over 100 acres of Sussex landscape. Our South Downs cross lambs and pedigree Sussex Cattle are grass-fed and sustainably reared. A unique farm-to-table experience.

SNACKS

Anchovies (gf)	4.50
Bakery bread and butter (v/veo)	5/7
Gordal picante olives (ve,gf)	6.50
Toasted sourdough <i>white bean dip (ve,gfo)</i>	4.50
Pig's head nuggets <i>walnut ketchup</i>	7.50

SANDWICHES

Welsh rarebit <i>salad, walnut ketchup (v)</i>	9
Charcuterie <i>selection of cured meats, sourdough toast, pickles (gfo)</i>	11
Salt beef and emmental sandwich <i>sauerkraut, pickles, fries, salad (gfo)</i>	13
Fish finger sandwich <i>tartare sauce, pickled shallots, fries, salad</i>	13

PUDDINGS

Chocolate delice <i>hazelnuts, clementine gel, orange segments, hazelnut crisp (v, gfo)</i>	8.50
Apple and cinnamon crumble <i>custard (veo) (gfo)</i>	8.50
Custard tart <i>rhubarb, rhubarb gel, rhubarb sorbet (v)</i>	8.50
Blood orange cheesecake <i>blood orange sorbet</i>	8.50

CHEESE & BISCUITS

<i>Charmer Blue, Waterloo, Olde Sussex Cheddar</i>	
All three cheeses with biscuits and chutney (v,gfo)	12.50



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Affogato <i>vanilla ice cream, espresso (v/veo,gfo)</i>	5.50/8

DESSERT WINE

Banyuls Rimage Les Clos de Paulilles <i>Roussillon, France</i>	6.80/75ml
Monbazillac 'Jour de Fruit' <i>Domaine de l'Ancienne Cure Monbazillac, France</i>	5.30/75ml
Bera Moscato d'Asti <i>Piedmont, Italy</i>	5.20/75ml

COFFEE

Tigermoth Coffee Roastery (Lewes)

Espresso	2.50
Macchiato	2.70
Americano	2.70/2.90
Flat White	3.20
Latte	3.50
Cappuccino	3.50
Hot chocolate	3.80

AFTER - DINNER

Espresso Martini	9.50
Old Fashioned	9
Irish Coffee	7.50
Amaretto Sour	9
Negroni	9.50

CHEESE & BISCUITS

Charmer Blue

A soft and creamy mild blue cheese

Waterloo

Soft, rich and buttery

Olde Sussex Cheddar

Mature Cheddar-style pasteurised cows' cheese

All three cheeses with biscuits and chutney (v,gfo) 12.50

HOLY COW ICE CREAM

Handmade in the South Downs (Litlington)

Two scoops 5.50

Three scoops (v/veo,gfo) 7.50

*Vanilla, strawberries and cream, salted caramel,
blood orange sorbet, mango sorbet, passion fruit sorbet,
vegan vanilla +50p, vegan chocolate +50p*

TEA

Rare Tea Co. (London)

English Breakfast 3

Earl Grey

Malawi Steamed Green

Malawi Spearmint

Chamomile Blend

Ginger, Green and Rooibos

WHISKY

Bells (Scotland) 3.50

Jura 10 yr (Isle of Jura, Scotland) 5

Glenkinchie 12 yr (Edinburgh, Scotland) 5

Lagavulin 16 yr (Isle of Islay, Scotland) 12.90

Woodford Reserve (Kentucky, USA) 4.50

Jack Daniel's (Tennessee, USA) 4

Jameson (Ireland) 4