



# THE SUSSEX OX

MILTON STREET

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.

## STARTERS

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <b>Pork and chicken liver paté</b><br><i>toast, cornichons (gfo)</i>             | 10 |
| <b>Whipped smoked cod</b><br><i>potato crisps (gf)</i>                           | 9  |
| <b>Salt baked beetroot</b><br><i>figs, goat's curd, honey, puffed barley (v)</i> | 9  |
| <b>Korean fried cauliflower</b><br><i>sesame, spring onions (ve,gf)</i>          | 8  |

## MAINS

|                                                                                                                               |       |
|-------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Sussex Ox farm flat iron steak</b><br><i>fries, salad, café de Paris butter (gfo)</i>                                      | 26    |
| <b>Sussex Ox farm lamb rack</b><br><i>crispy potato, grilled cabbage, aioli (gf)</i>                                          | 23    |
| <b>Sussex Ox farm beef and ale stew</b><br><i>dumplings, pink fir potatoes, carrots</i>                                       | 24    |
| <b>The Ox beef burger</b><br><i>cheese, tomato, gem, red onion, pickled cucumber, mayo, fries (gfo)</i>                       | 19    |
| <b>Pan fried hake</b><br><i>haricot beans, salsa verde (gf)</i>                                                               | 24    |
| <b>Beer-battered haddock</b><br><i>chips, garden peas, tartare sauce</i>                                                      | 19.50 |
| <b>Fava bean and carlin pea burger</b><br><i>harissa honey, garlic yoghurt, baby gem, pickled cucumber, fries (v/veo,gfo)</i> | 16    |
| <b>Cavatelli pasta</b><br><i>roasted squash, sage, pumpkin seeds, chilli, breadcrumbs (ve)</i>                                | 15    |

## SIDES

|                                       |   |
|---------------------------------------|---|
| <b>Crispy potato and aioli (v,gf)</b> | 6 |
| <b>Fries (ve,gf)</b>                  | 5 |
| <b>Chips (ve,gf)</b>                  | 5 |
| <b>Marinated tomatoes (ve,gf)</b>     | 5 |
| <b>Green vegetables (ve,gf)</b>       | 3 |
|                                       | 6 |

## SNACKS

|                                                                                             |      |
|---------------------------------------------------------------------------------------------|------|
| <b>Anchovies (gf)</b>                                                                       | 4.50 |
| <b>Bakery bread and butter (v/veo)</b>                                                      | 5/7  |
| <b>Gordal picante olives (ve,gf)</b>                                                        | 6.50 |
| <b>Toasted sourdough</b><br><i>white bean dip (ve,gfo)</i>                                  | 5.50 |
| <b>Sussex Ox farm nuggets</b><br><i>ox shin and tail, walnut ketchup</i>                    | 8    |
| <b>Charcuterie board</b><br><i>selection of cured meats, sourdough toast, pickles (gfo)</i> | 11   |

## SANDWICHES Available from 12-2.30pm

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| <b>Welsh rarebit</b><br><i>salad, walnut ketchup (v)</i>                                                                | 9  |
| <b>Egg mayonnaise sandwich</b><br><i>fries, salad (v,gfo)</i>                                                           | 11 |
| <b>Sussex Ox farm salt beef sandwich</b><br><i>Emmental, sauerkraut, gherkins, mayo, American mustard, fries, salad</i> | 13 |
| <b>Fish finger sandwich</b><br><i>tartare sauce, fries, salad</i>                                                       | 13 |

## DESSERTS

|                                                                       |        |
|-----------------------------------------------------------------------|--------|
| <b>Chocolate delice</b><br><i>Chantilly cream, honeycomb (v, gf)</i>  | 8.50   |
| <b>Apple &amp; cinnamon crumble</b><br><i>custard (v)</i>             | 9.00   |
| <b>Pear frangipane tart</b><br><i>clotted cream (v)</i>               | 8.50   |
| <b>Damson semifreddo</b><br><i>buttermilk, sorrel, walnuts (v,gf)</i> | 8.00   |
| <b>Affogato</b><br><i>vanilla ice cream, espresso (v/veo,gfo)</i>     | 5.50/8 |

## CHEESE & BISCUITS

|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| <b>Blue Clouds, Waterloo, Olde Sussex Cheddar</b><br><i>All three cheeses with biscuits and chutney (v,gfo)</i> | 12.50 |
|-----------------------------------------------------------------------------------------------------------------|-------|



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## HOLY COW ICE CREAM

*Handmade in the South Downs (Litlington)*

|                                 |      |
|---------------------------------|------|
| <b>Two scoops</b>               | 5.50 |
| <b>Three scoops (v/veo,gfo)</b> | 7.50 |

*vanilla, strawberry, lemon and blueberry shortbread,  
salted caramel, Belgian chocolate  
cherry sorbet, mango sorbet, blood orange sorbet,  
vegan vanilla +50p, vegan chocolate +50p*

## COFFEE

*Tigermoth Coffee Roastery (Lewes)*

|                      |           |
|----------------------|-----------|
| <b>Espresso</b>      | 2.50      |
| <b>Macchiato</b>     | 2.70      |
| <b>Americano</b>     | 2.70/2.90 |
| <b>Flat White</b>    | 3.20      |
| <b>Latte</b>         | 3.50      |
| <b>Cappuccino</b>    | 3.50      |
| <b>Hot chocolate</b> | 3.80      |

## AFTER - DINNER

|                         |      |
|-------------------------|------|
| <b>Espresso Martini</b> | 9.50 |
| <b>Irish Coffee</b>     | 7.50 |
| <b>Amaretto Sour</b>    | 9    |
| <b>Negroni</b>          | 9.50 |

## CHEESE & BISCUITS

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| <b>Blue Clouds</b><br><i>A mild, creamy pasteurised blue cheese</i>           |       |
| <b>Waterloo</b><br><i>A soft, cow's milk cheese</i>                           |       |
| <b>Sussex Cheddar</b><br><i>Mature Cheddar-style pasteurised cows' cheese</i> |       |
| All three cheeses with biscuits and chutney (v,gfo)                           | 12.50 |

## DESSERT WINE

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

## TEA

*Rare Tea Co. (London)*

|                                  |   |
|----------------------------------|---|
| <b>English Breakfast</b>         | 3 |
| <b>Earl Grey</b>                 |   |
| <b>Malawi Steamed Green</b>      |   |
| <b>Malawi Spearmint</b>          |   |
| <b>Chamomile Blend</b>           |   |
| <b>Ginger, Green and Rooibos</b> |   |

## WHISKY

|                                                  |       |
|--------------------------------------------------|-------|
| <b>Bells (Scotland)</b>                          | 3.50  |
| <b>Jura 10 yr (Isle of Jura, Scotland)</b>       | 5     |
| <b>Glenkinchie 12 yr (Edinburgh, Scotland)</b>   | 5     |
| <b>Lagavulin 16 yr (Isle of Islay, Scotland)</b> | 12.90 |
| <b>Woodford Reserve (Kentucky, USA)</b>          | 4.50  |
| <b>Jack Daniel's (Tennessee, USA)</b>            | 4     |
| <b>Jameson (Ireland)</b>                         | 4     |