



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

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

SUNDAY ROASTS

All served with roast potatoes, greens, cauliflower purée, green beans, carrots, Yorkshire pudding, gravy (gfo)

Sussex Ox farm topside of beef	24
Sussex Ox farm leg of lamb	24
Free range pork belly	23
Red lentil and chickpea loaf (veo)	18

MAINS

The Ox beef burger <i>cheese, tomato, gem, pickled cucumber, mayo, fries (gfo)</i>	19
Beer-battered haddock <i>fries, peas, tartare sauce</i>	19.50
Fava bean and carlin pea burger <i>harissa honey, mayo, baby gem, pickled cucumber, fries (v/veo,gfo)</i>	16

SIDES

Roast potatoes (v,gf)	5
Yorkshire puddings (v)	4
Fries (ve,gf)	5
Chips (ve,gf)	5
Sunday vegetables (ve,gf)	4
Marinated tomatoes (ve,gf)	5
Green salad (ve,gfo)	4

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>	5.50
Sussex Ox farm nuggets <i>ox shin and tail, walnut ketchup</i>	8

PUDDINGS

Chocolate delicé <i>Chantilly cream, honeycomb (v, gf)</i>	8.50
Apple and cinnamon crumble <i>custard (v)</i>	9
Apricot frangipane tart <i>clotted cream (v)</i>	8.50
Damson semifreddo <i>buttermilk, sorrel, walnuts (v,gf)</i>	8.50
Affogato <i>vanilla ice cream, espresso (v/veo,gfo)</i>	5.50/8

SUSSEX CHEESE

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

HOLY COW ICE CREAM

Two scoops	5.50
Three scoops (v/veo,gfo) <i>vanilla, strawberry, lemon and blueberry shortbread, salted caramel, Belgian chocolate, cherry sorbet, mango sorbet, vegan vanilla +50p, vegan chocolate +50p</i>	7.50