



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

Pheasant and trotter pie <i>pickled walnuts</i>	10
Marinated squid <i>pink fir potatoes (gf)</i>	10
Roasted pear <i>shallot and walnut salad (ve,gfo)</i>	9
Honey roasted carrot <i>pickles, seabuckthorn, pumpkin seed, labneh (v,gf)</i>	9
Korean fried cauliflower <i>sesame, spring onions (ve,gf)</i>	9

MAINS

Sussex Ox farm rump steak <i>fries, salad, café de Paris butter (gfo)</i>	30
Sussex Ox farm lamb faggot <i>pease pudding, caramelised onions, jus (gf)</i>	21
Sussex Ox farm steak and ale pie <i>mashed potato, greens, gravy</i>	24
The Ox beef burger <i>cheese, gem, red onion, pickled cucumber, burger sauce, fries (gfo)</i>	19
Smoked haddock and mussel broth <i>cavatelli pasta, wild garlic</i>	23
Beer-battered haddock <i>chips, peas, tartare sauce</i>	19.50
Mushroom schnitzel <i>mashed potato, fried egg, remoulade, pickles (v)</i>	18
Fava bean and carlin pea burger <i>harissa honey, garlic yoghurt, baby gem, pickled cucumber, fries (v/veo,gfo)</i>	16

SIDES

Crispy potato and aioli (v,gf)	6
Fries (ve,gf)	5
Chips (ve,gf)	5
Green vegetables (ve,gf)	3

SNACKS

Anchovies (gf)	5
Bakery bread and butter (v/veo)	£2pp
Gordal picante olives (ve,gf)	6.50
Toasted sourdough <i>white bean dip (ve,gfo)</i>	6
Sussex Ox farm nuggets <i>ox shin and tail, walnut ketchup</i>	8

SANDWICHES

Available from 12-2.30pm

Welsh rarebit <i>salad, walnut ketchup (v)</i>	10
Sussex Ox farm salt beef sandwich <i>Emmental, sauerkraut, gherkins, American mustard, mayo, fries, salad</i>	13
Fish finger sandwich <i>tartare sauce, fries, salad</i>	13

DESSERTS

Vanilla crème brûlée (v)	8
Pear and ginger sponge pudding <i>vanilla ice cream (veo)</i>	9
Tiramisu (v)	9
Treacle tart <i>crème fraiche (v)</i>	9
Affogato <i>vanilla ice cream, espresso (v/veo,gfo)</i>	6/8.50

CHEESE & BISCUITS

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



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Tiramisu (v)	9
Treacle tart <i>crème fraîche</i> (v)	9
Affogato <i>vanilla ice cream, espresso</i> (v/veo,gfo)	6/8.50

HOLY COW ICE CREAM

Handmade in the South Downs (Litlington)

Two scoops	6.00
Three scoops (v/veo,gfo) <i>vanilla, strawberry, salted caramel, Belgian chocolate, honeycomb, cherry sorbet, mango sorbet, blood orange sorbet, vegan vanilla, vegan chocolate +50p</i>	8.50

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
Irish Coffee	7.50
Negroni	9.50

CHEESE & BISCUITS

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

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

TEA

English Breakfast	3
Earl Grey	
Peppermint	
Malawi Steamed Green	
Chamomile blend	
Ginger, Green and Rooibos	
De-caffeinated	

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