



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

Chicken liver parfait	10
<i>caramelised onion, toasted sourdough, crispy shallots</i>	
Marinated squid	10
<i>rye bread, cucumber</i>	
Roasted pear	9
<i>shallot and walnut salad (ve,gfo)</i>	
Honey roasted carrot	9
<i>pickles, seabuckthorn, pumpkin seed, labneh (v,gf)</i>	
Tempura Alexanders	8.50
<i>rhubarb and apple hot sauce (ve,gf)</i>	

MAINS

Sussex Ox farm skirt steak	28
<i>fries, salad, café de Paris butter (gfo)</i>	
Sussex Ox farm lamb faggot	21
<i>braised chick peas, caramelised onions, jus (gf)</i>	
Sussex Ox farm steak and ale pie	24
<i>mashed potato, greens, gravy</i>	
The Ox beef burger	19
<i>cheese, gem, red onion, pickled cucumber, burger sauce, fries (gfo)</i>	
Smoked haddock and mussel broth	23
<i>cavatelli pasta, wild garlic</i>	
Beer-battered haddock	19.50
<i>chips, peas, tartare sauce</i>	
Mushroom schnitzel	18
<i>mashed potato, fried egg, remoulade, pickles (v)</i>	
Fava bean and carlin pea burger	16
<i>harissa honey, garlic yoghurt, baby gem, pickled cucumber, fries (v/veo,gfo)</i>	

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)	2 per person
Gordal picante olives (ve,gf)	6.50
Toasted sourdough	6
<i>white bean dip (ve,gfo)</i>	
Sussex Ox farm nuggets	8
<i>ox shin and tail, walnut ketchup</i>	

SANDWICHES

Available from 12-2.30pm

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

DESSERTS

Vanilla crème brûlée (v)	8
Rhubarb and custard choux bun	9
<i>strawberry ice cream (v)</i>	
Pear and ginger sponge pudding	9
<i>vanilla ice cream (veo)</i>	
Chocolate tart	9
<i>crème fraiche, honeycomb (v)</i>	
Affogato	6/8.50
<i>vanilla ice cream, espresso (v/veo,gfo)</i>	

CHEESE & BISCUITS

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

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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Vanilla crème brûlée (v)	8
Rhubarb and custard choux bun <i>strawberry ice cream</i> (v)	9
Pear and ginger sponge pudding <i>vanilla ice cream</i> (veo)	9
Chocolate tart <i>crème fraîche, honeycomb</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)	8.50
<i>vanilla, strawberry, salted caramel, Belgian chocolate, honeycomb, cherry sorbet, mango sorbet, blood orange sorbet, vegan vanilla, vegan chocolate +50p</i>	

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