



# THE SUSSEX OX

MILTON STREET

A country pub with its own farm in Jevington, covering over 2000 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.

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## STARTERS

<b>Pork rilletes</b> <i>cornichons, toasted sourdough (gfo)</i>	10
<b>Cod's roe</b> <i>rye bread, pickled cucumber</i>	9
<b>Marinated tomatoes</b> <i>Romesco sauce, croutons (ve,gfo - contains nuts)</i>	9
<b>Asparagus</b> <i>goat's curd, rye bread (v,gfo)</i>	10
<b>Tempura Alexanders</b> <i>rhubarb and apple hot sauce (ve,gf)</i>	8.50

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## MAINS

<b>Sussex Ox farm sirloin steak</b> <i>fries, salad, café de Paris butter (gfo)</i>	30
<b>Sussex Ox farm beef brisket</b> <i>new potatoes in herb butter, radish (gf)</i>	24
<b>Sussex Ox Farm lamb's liver</b> <i>butter beans, gremolata (gf)</i>	19
<b>The Ox beef burger</b> <i>cheese, gem, red onion, pickled cucumber, burger sauce, fries (gfo)</i>	19
<b>Chalk stream trout</b> <i>sorrel sauce, parmentier potatoes (gf)</i>	25
<b>Beer-battered haddock</b> <i>chips, peas, tartare sauce</i>	19.50
<b>Mushroom schnitzel</b> <i>mashed potato, fried egg, remoulade, pickles (v)</i>	18
<b>Fava bean and carlin pea burger</b> <i>harissa honey, garlic yoghurt, baby gem, pickled cucumber, fries (v/veo,gfo)</i>	16

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## SIDES

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

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## SNACKS

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

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## SANDWICHES

Available from 12-2.30pm

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

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## DESSERTS

<b>Cereal milk panna cotta</b> <i>fresh strawberries, granola (contains nuts)</i>	8
<b>Rhubarb and custard choux bun</b> <i>rhubarb and apple sorbet (v)</i>	9
<b>Lemon polenta cake</b> <i>strawberries, crème fraiche (v/veo,gf)</i>	9
<b>Chocolate tart</b> <i>crème fraiche, honeycomb (v)</i>	9
<b>Affogato</b> <i>vanilla ice cream, espresso (v/veo,gfo)</i>	6/8.50

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## CHEESE & BISCUITS

<b>Blue Clouds, Waterloo, Olde Sussex Cheddar</b> <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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<b>Affogato</b> <i>vanilla ice cream, espresso (v/veo,gfo)</i>	6/8.50

## HOLY COW ICE CREAM

*Handmade in the South Downs (Litlington)*

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

## 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>	10
<b>Negroni</b>	9.50

## CHEESE & BISCUITS

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

## DESSERT WINE

<b>Banyuls Rimage Les Clos de Paulilles</b> <i>Roussillon, France</i>	6.80/75ml
<b>Monbazillac 'Jour de Fruit'</b> <i>Domaine de l'Ancienne Cure</i> <i>Monbazillac, France</i>	5.30/75ml

## TEA

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