



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.

STARTERS

Pork rillettes <i>cornichons, toasted sourdough (gfo)</i>	10
Mussels Escabeche <i>roasted peppers, focaccia</i>	10
Marinated tomatoes <i>Romesco sauce, croutons (ve,gfo - contains nuts)</i>	10
Asparagus <i>goat's curd, rye bread (v,gfo)</i>	11
Tempura Alexanders <i>rhubarb and apple hot sauce (ve,gf)</i>	8.50

MAINS

Sussex Ox farm flat rump steak <i>fries, salad, café de Paris butter (gfo)</i>	30
Sussex Ox farm beef brisket <i>new potatoes in herb butter, radish (gf)</i>	25
Sussex Ox Farm lamb's liver <i>butter beans, gremolata (gf)</i>	19
The Ox beef burger <i>cheese, gem, red onion, pickled cucumber, burger sauce, fries (gfo)</i>	19.50
Beer-battered haddock <i>chips, peas, tartare sauce</i>	19.50
Mushroom schnitzel <i>mashed potato, fried egg, remoulade, pickles (v)</i>	19
Fava bean and carlin pea burger <i>harissa honey, garlic yoghurt, baby gem, pickled cucumber, fries (v/veo,gfo)</i>	17

SIDES

Crispy potato and aioli (v,gf)	6
Fries (ve,gf)	5
Chips (ve,gf)	5
Green vegetables (ve,gf)	4

SNACKS

Anchovies (gf)	5
Bakery bread and butter (v/veo)	2 per person
Gordal picante olives (ve,gf)	6.50
Toasted sourdough <i>white bean dip (ve,gfo)</i>	6
Sussex Ox farm beef 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
Roast pork sandwich <i>pickled cucumber, fennel salad, mayo, fries</i>	13
Fish finger sandwich <i>tartare sauce, fries, salad</i>	13

DESSERTS

Cereal milk panna cotta <i>granola (contains nuts)</i>	8
Rhubarb and custard choux bun <i>rhubarb and apple sorbet (v)</i>	9
Lemon polenta cake <i>crème fraiche (v/veo,gf)</i>	9
Chocolate tart <i>crème fraiche, honeycomb (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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DESSERTS

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

HOLY COW ICE CREAM

Handmade in the South Downs (Litlington)

Two scoops	6.00
Three scoops (v/veo,gfo) <i>vanilla, salted caramel, Belgian chocolate, strawberry, cherry sorbet, mango sorbet, 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	10
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 <i>(v,gfo)</i>	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</i> <i>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