



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 <i>caramelised onion, toasted sourdough, crispy shallots</i>	10
Marinated squid <i>pink fir potatoes, olives, chilli (gf)</i>	10
Marinated tomatoes <i>Romesco sauce, croutons (ve,gfo, contains nuts)</i>	9
Asparagus <i>goat's curd, rye bread (v,gfo)</i>	10
Tempura Alexanders <i>rhubarb and apple hot sauce (ve,gf)</i>	8.50

SUNDAY ROASTS

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

Sussex Ox farm beef	24
Sussex Ox farm lamb	24
Free range pork belly	23
Mixed roast beef, lamb, pork belly	32
Red lentil and chickpea loaf (v/veo,gfo)	20

MAINS

Beer-battered haddock <i>chips, 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

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 nuggets <i>ox shin and tail, walnut ketchup</i>	8

PUDDINGS

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

SUSSEX CHEESE

Blue Clouds <i>A traditional blue cheese</i>	
Waterloo <i>A semi soft, buttery 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

HOLY COW ICE CREAM

Two scoops	6
Three scoops (v/veo,gfo) <i>vanilla, salted caramel, Belgian chocolate, honeycomb, blood orange sorbet, mango sorbet, cherry sorbet, vegan chocolate, vegan vanilla +50p</i>	8.50

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