



# 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 rillettes</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>	10
<b>Asparagus</b> <i>goat's curd, rye bread (v,gfo)</i>	11
<b>Tempura Alexanders</b> <i>rhubarb and apple hot sauce (ve,gf)</i>	8.50

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## SUNDAY ROASTS

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

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

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## MAINS

<b>Beer-battered haddock</b> <i>chips, peas, tartare sauce</i>	19.50
<b>The Ox beef burger</b> <i>cheese, gem, red onion, pickled cucumber, burger sauce, fries (gfo)</i>	19.50
<b>Fava bean and carlin pea burger</b> <i>harissa honey, mayo, baby gem, pickled cucumber, fries (v/veo,gfo)</i>	17

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## SIDES

<b>Roast potatoes (v,gf)</b>	5
<b>Yorkshire puddings (v)</b>	4
<b>Fries (ve,gf)</b>	5
<b>Chips (ve,gf)</b>	5
<b>Sunday vegetables (ve,gf)</b>	4

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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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## PUDDINGS

<b>Cereal milk panna cotta</b> <i>fresh strawberries, granola (contains nuts)</i>	8
<b>Rhubarb and custard choux bun</b> <i>rhubarb &amp; apple sorbet (v)</i>	9
<b>Lemon polenta cake</b> <i>strawberries, creme fraiche (gf) (veo)</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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## SUSSEX CHEESE

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

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## HOLY COW ICE CREAM

<b>Two scoops</b>	6
<b>Three scoops (v/veo,gfo)</b> <i>vanilla, salted caramel, Belgian chocolate, strawberry, chocolate &amp; honeycomb, mango sorbet, cherry sorbet, vegan chocolate +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