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

Chicken liver parfait 10
caramerlised onion, toast (gfo)

Cod's roe 10
focaccia, cucumber, dill

Marinated tomatoes 10
Romesco sauce, croutons (ve,gfo, contains nuts)

Whipped goat's curd 10
courgette, almonds, orange and chilli dressing (v,gf)

SUNDAY ROASTS

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

Sussex Ox farm topside of beef 24

Sussex Ox farm leg of lamb 24

Free range pork belly 23

Red lentil and chickpea loaf *(v/veo,gfo)* 20

MAINS

The Ox beef burger 19.50
cheese, gem, red onion, pickled cucumber, burger sauce, fries (gfo)

Beer-battered haddock 19.50
chips, peas, tartare sauce

Fava bean and carlin pea burger 17
harissa honey, mayo, baby gem, pickled cucumber, fries (v/veo,gfo)

SIDES

Roast potatoes *(v,gf)* 5

Yorkshire puddings *(v)* 4

Fries *(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 6
white bean dip (ve,gfo)

Tempura tenderstem broccoli 7.50
sweet chilli sauce (ve,gf)

Sussex Ox farm beef nuggets 8
ox shin and tail, walnut ketchup

DESSERTS

Vanilla baked cheesecake 9
damson jelly

Eton Mess choux bun 10
berry compote, chantilly cream, vanilla ice cream (v)

Lemon polenta cake 9
crème fraiche, strawberries (v,gf)

Chocolate tart 9
crème fraiche, honeycomb (v)

Affogato 6/8.50
vanilla ice cream, espresso (v/veo,gfo)

SUSSEX CHEESE

Blue Clouds
A traditional blue cheese

Waterloo
A semi soft, buttery cow's milk cheese

Sussex Cheddar
Mature Cheddar-style pasteurised cows' cheese

All three cheeses with biscuits and chutney 12.50
(v,gfo)

HOLY COW ICE CREAM

Two scoops 6

Three scoops *(v/veo,gfo)* 8.50
vanilla, salted caramel, Belgian chocolate, raspberry ripple cheesecake, apricot sorbet, mango sorbet, vegan vanilla, vegan chocolate +50p

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