



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 <i>caramelised onions, toasted sourdough (gfo)</i>	10
Cod's roe <i>focaccia, cucumber, dill</i>	10
Marinated tomatoes <i>Romesco sauce, croutons (ve,gfo - contains nuts)</i>	10
Whipped goat's curd <i>courgette, almonds, orange and chilli dressing (v,gf)</i>	10

MAINS

Sussex Ox farm rump steak <i>Café de Paris butter, fries, salad (gfo)</i>	32
Sussex Ox farm cottage pie <i>sautéed cabbage (gf)</i>	26
Sussex Ox farm lamb ribs <i>butter beans, gremolata (gf)</i>	23
The Ox beef burger <i>cheese, gem, red onion, pickled cucumber, burger sauce, fries (gfo)</i>	19.50
Sardines <i>sauce vierge, parmentier potatoes (gf)</i>	21
Beer-battered haddock <i>chips, peas, tartare sauce</i>	19.50
Roasted cauliflower <i>chickpea puree, harissa, pickled chilli, garden herbs (ve,gf)</i>	19.50
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)	6
Fries (ve)	5
Chips (ve)	5
Green vegetables (ve,gf)	4
Side salad (ve,gfo)	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
Tempura tenderstem broccoli <i>sweet chilli sauce (ve,gf)</i>	7.50

SANDWICHES

Available from 12-2.30pm

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

DESSERTS

Vanilla baked cheesecake <i>damson jelly</i>	9
Rum baba <i>pear puree, Chantilly honey cream, walnuts (v)</i>	10
Apple and cinnamon crumble <i>custard (v)</i>	10
White chocolate parfait <i>hazelnut crisp, blackberry, banoffee ice cream (v,gfo)</i>	10
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

Vanilla baked cheesecake <i>damson jelly</i>	9
Eton Mess choux bun <i>berry compote, crème patisserie, vanilla ice cream (v)</i>	10
Lemon polenta cake <i>crème fraiche, strawberries (v,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

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, peach sorbet, vegan vanilla, 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' Domaine de l'Ancienne Cure <i>Monbazillac, France</i>	5.30/75ml

TEA

English Breakfast	3
Earl Grey	
Peppermint	
Malawi Steamed Green	
Chamomile blend	
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