



THE SUSSEX OX

MILTON STREET

DRINKS

Sloe gin fizz
9

Negroni
9.50

Rosé Frizant
10

Rathfinny Classic Cuvée
12

SNACKS

Anchovies (gf)
4.50

Bakery bread
and butter (v/veo)
5/7

Gordal picante olives (ve, gf)
6.50

Tempura sweetcorn
greengage and jalapeño sriracha,
hazelnuts (ve, gf)
6.50

Toasted sourdough
white bean dip (v/veo, gfo)
4.50

Slow-cooked crispy
Sussex Ox farm lamb
fermented plum salsa (gf)
7.50

STARTERS

Chicken liver parfait
crispy shallots, caramelised
onions, toasted sourdough (gfo)
9.50

BBQ smoked
Sussex Ox farm squash
harissa dressing, labneh,
walnuts (veo, gf)
8.50

Smoked trout
rye bread, pickled
cucumber, sour cream
(gfo)
8.50

Roasted and
marinated tomatoes
carlin peas, croutons, warm
tomato dressing (ve, gfo)
8.50

MAINS

Sussex Ox farm prime beef steak
Café de Paris butter, fries,
gem lettuce salad (gf)
28

Sussex Ox farm steak and
mushroom pie
mashed potato, carrot
22

Fillet of cod
braised celery, mussel sauce,
apple, straw fries (gf)
23

Braised Sussex Ox farm
lamb neck
broth, leeks, potato dumplings,
apple and mint jelly
21

BBQ smoked hispi cabbage
potatoes, coconut curry sauce,
courgette pakora (ve, gf)
16

The Ox beef burger
cheese, house sauce,
Long Man beer-braised onions,
pickled cucumber, fries (gfo)
19

Beer-battered haddock
chips, peas, tartare sauce
19.50

Field mushroom burger
mozzarella, baby gem,
house sauce, fries (v/veo, gfo)
15

SIDES

Crispy potato and aioli (v, gf) 5 Green vegetables (v, gf) 3 Chips (ve, gf) 5 Fries (ve, gf) 5 Green salad (ve, gf) 4

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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MILTON STREET

PUDDINGS

**Peanut butter and
chocolate cheesecake**
damson jam (v)
8.50

Vanilla crème brûlée
brandy snap (v, gfo)
8.50

**Sussex Ox farm fig and
frangipane tart**
*Sussex Ox honey,
Greek yoghurt (v)*
8.50

Sticky toffee pudding
*toffee sauce, pecans,
vanilla ice cream (veo)*
8.50

CHEESE SELECTION

with biscuits and chutney (v, gfo)

12.50

Beenleigh Blue
*delicate blue cheese from Devon
(sheep's, pasteurised)*

Burwash Rose
*semi soft, creamy, floral notes
(cow's, unpasteurised)*

Olde Sussex
*mature, Cheddar style
(cows, pasteurised)*

Honey sponge cake served with Beenleigh Blue cheese (v) 6.50

DOWNSVIEW

DAIRY ICE

CREAM

Delicious real dairy ice cream made in Sussex using the very best milk and cream from their own herd of happy free range cows.

two scoops 5.50 **three scoops** 7.50 (v, gfo)

Vanilla, honeycomb, chocolate, salted caramel, strawberry
mango sorbet
Homemade chocolate brownie, plum swirl +50p
Vegan vanilla +50p

Affogato
vanilla ice cream, espresso (v/veo, gfo)
single scoop 5.50 double scoop 8
add Disaronno/Frangalico 3.20

DESSERT WINE

Served in 75ml glasses

Banyuls Rimage
Les Clos de Paulilles
Roussillon, France
6.30

Monbazillac 'Jour de Fruit'
Domaine de l'Ancienne Cure
Monbazillac, France
5.30

Bera Moscato d'Asti
Piedmont, Italy
5.30

AFTER-DINNER

Tiramisu Espresso Martini 9.50
Old Fashioned 9
Irish Coffee 6
Amaretto Sour 9

COFFEE

Tiger Moth Coffee (Lewes)
Espresso 2.50
Macchiato 2.70
Americano 2.70/90
Flat White 3.20
Cappuccino 3.50
Latte 3.20

TEA

Rare Tea Co (London)
English Breakfast
Earl Grey
Malawi Steamed Green
Malawi Spearmint
Chamomile Blend
Ginger, Green & Rooibos
Hibiscus Flowers

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