



THE SUSSEX OX

MILTON STREET

A P E R I T I V O

Sloe Gin Fizz	9
Negroni	9.50
Rathfinny Classic Cuvée	13

A country pub with its own organic farm in Jevington, covering over 100 acres of Sussex landscape. Our South Downs cross lambs and pedigree Sussex Cattle are grass-fed and organically reared. A unique farm-to-table experience.

S T A R T E R S

Chicken liver parfait <i>crispy shallots, caramelised onions, toasted sourdough (gfo)</i>	9.50
BBQ smoked Sussex Ox farm squash <i>harissa dressing, labneh, walnuts (veo,gf)</i>	8.50
Smoked trout <i>rye bread, pickled cucumber, sour cream (gfo)</i>	8.50
Roasted and marinated tomatoes <i>carlin peas, croutons, warm tomato dressing (ve, gfo)</i>	8.50

S N A C K S

Anchovies (gf)	4.50
Bakery bread and butter (v/veo)	5/7
Gordal picante olives (ve, gf)	6.50
Tempura sweetcorn <i>greengage sriracha, hazelnuts (ve, gf)</i>	6.50
Toasted sourdough <i>white bean dip (v/veo, gfo)</i>	4.50
Slow-cooked breaded Sussex Ox lamb <i>fermented plum salsa (gf)</i>	7.50

S U N D A Y R O A S T S

All served with roast potatoes, greens, cauliflower cheese, carrots, Yorkshire pudding, gravy (gfo)

Sussex Ox farm top rump of beef	24
Sussex Ox farm leg of lamb	22.50
Free-range pork belly	22
Free-range chicken breast	21.50
Red lentil and chickpea loaf (veo)	17.50

P U D D I N G S

Peanut butter and chocolate cheesecake <i>raspberry jam (v)</i>	8.50
Sussex Ox farm fig and frangipane tart <i>Sussex Ox honey, Greek yoghurt (v)</i>	8.50
Sticky toffee pudding <i>toffee sauce, pecans, vanilla ice cream (veo)</i>	8.50

M A I N S

Fillet of cod <i>mussel sauce, apple, straw fries (gf)</i>	23
BBQ smoked hispi cabbage <i>potatoes, coconut curry sauce, courgette pakora (ve,gf)</i>	16
Field mushroom burger <i>mozzarella, baby gem, house sauce, fries (v/veo, gfo)</i>	15
Beer-battered haddock <i>chips, peas, tartare sauce</i>	19.50

Affogato <i>vanilla ice cream, espresso (veo, gfo)</i> add Disaronno/Frangelico 3.50	5.50/8
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C H E E S E

Beenleigh Blue, Burwash Rose and Olde Sussex Cheddar <i>with biscuits and chutney (v, gfo)</i>	12.50
Honey sponge cake <i>with Beenleigh Blue cheese (v)</i>	6.50

S I D E S

Yorkshire puddings (v)	4
Roast potatoes (ve, gf)	4
Fries (ve,gf)	5
Chips (ve,gf)	5
Vegetables (veo,gf)	4

D O W N S V I E W I C E C R E A M

Two scoops	5.50
Three scoops (veo, gfo) <i>Vanilla, honeycomb, chocolate, salted caramel, strawberry, mango sorbet, homemade chocolate brownie +50p, homemade plum swirl +50p, vegan vanilla +50p</i>	7.50



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P U D D I N G S

Peanut butter and chocolate cheesecake <i>raspberry jam (v)</i>	8.50
Vanilla crème brûlée <i>brandy snap (v, gfo)</i>	8.50
Sussex Ox farm fig and frangipane tart <i>Sussex Ox honey, Greek yoghurt (v)</i>	8.50
Sticky toffee pudding <i>toffee sauce, pecans, vanilla ice cream (veo)</i>	8.50
Affogato <i>vanilla ice cream, espresso (veo, gfo)</i> add Disaronno/Frangelico 3.50	5.50/8

D E S S E R T W I N E

Banyuls Rimage Les Clos de Paulilles <i>Roussillon, France</i>	6.80/75ml
Monbazillac 'Jour de Fruit' <i>Domaine de l'Ancienne Cure</i> <i>Monbazillac, France</i>	5.30/75ml
Bera Moscato d'Asti <i>Piedmont, Italy</i>	5.20/75ml

C O F F E E

Tigermoth Coffee Roastery (Lewes)

Espresso	2.50
Macchiato	2.70
Americano	2.70/2.90
Flat White	3.20
Latte	3.20
Cappuccino	3.50
Hot chocolate	3.80

A F T E R - D I N N E R

Tiramisu Espresso Martini	9.50
Old Fashioned	9
Irish Coffee	7.50
Amaretto Sour	9
Negroni	9.50

C H E E S E

Beenleigh Blue <i>Delicate pasteurised blue cheese from Devon</i>	
Burwash Rose <i>Semi-soft unpasteurised creamy cows' cheese</i>	
Olde Sussex Cheddar <i>Mature Cheddar-style pasteurised cows' cheese</i>	
All three cheeses with biscuits and chutney <i>(v, gfo)</i>	12.50
Honey sponge cake <i>with Beenleigh Blue cheese (v)</i>	6.50

D O W N S V I E W I C E C R E A M

Delicious real dairy ice cream made in Sussex

Two scoops	5.50
Three scoops (veo, gfo)	7.50
<i>Vanilla, honeycomb, chocolate, salted caramel, strawberry, mango sorbet, homemade chocolate brownie +50p, homemade plum swirl +50p, vegan vanilla +50p</i>	

T E A

Rare Tea Co. (London)

English Breakfast	3
Earl Grey	
Malawi Steamed Green	
Malawi Spearmint	
Chamomile Blend	
Ginger, Green & Rooibos	
Hibiscus Flowers	

W H I S K Y

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)	9.10
Woodford Reserve (Kentucky, USA)	4.50
Jack Daniel's (Tennessee, USA)	4
Jameson (Ireland)	4