



# THE SUSSEX OX

MILTON STREET

## A P E R I T I V O

<b>Sloe Gin Fizz</b>	9
<b>Negroni</b>	9.50
<b>Rathfinny Classic Cuvée</b>	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

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

## S N A C K S

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

## M A I N S

<b>Sussex Ox farm prime steak</b> <i>Café de Paris butter, fries, green salad (gf)</i>	28
<b>Sussex Ox farm steak and mushroom pie</b> <i>mashed potato, carrot</i>	22
<b>Braised Sussex Ox farm rolled lamb breast</b> <i>broth, potato dumplings, apple and mint jelly</i>	21
<b>Fillet of cod</b> <i>mussel sauce, apple, straw fries (gf)</i>	23
<b>BBQ smoked hispi cabbage</b> <i>potatoes, coconut curry sauce, courgette pakora (ve,gf)</i>	16
<b>The Ox beef burger</b> <i>cheese, house sauce, beer-braised onions, pickled cucumber, fries (gfo)</i>	19
<b>Field mushroom burger</b> <i>mozzarella, baby gem, house sauce, fries (v/veo, gfo)</i>	15
<b>Beer-battered haddock</b> <i>chips, peas, tartare sauce</i>	19.50

## P U D D I N G S

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

## C H E E S E

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

## S I D E S

<b>Crispy potato and aioli (v,gf)</b>	5
<b>Green vegetables (veo,gf)</b>	4
<b>Fries (ve,gf)</b>	5
<b>Chips (ve,gf)</b>	5
<b>Green salad (ve,gf)</b>	4

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

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



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## PUDDINGS

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

## DESSERT WINE

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

## COFFEE

*Tigermoth Coffee Roastery (Lewes)*

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

## AFTER - DINNER

<b>Tiramisu Espresso Martini</b>	9.50
<b>Old Fashioned</b>	9
<b>Irish Coffee</b>	7.50
<b>Amaretto Sour</b>	9
<b>Negroni</b>	9.50

## CHEESE

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

## DOWNSVIEW ICE CREAM

*Delicious real dairy ice cream made in Sussex*

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

## TEA

*Rare Tea Co. (London)*

<b>English Breakfast</b>	3
<b>Earl Grey</b>	
<b>Malawi Steamed Green</b>	
<b>Malawi Spearmint</b>	
<b>Chamomile Blend</b>	
<b>Ginger, Green &amp; Rooibos</b>	
<b>Hibiscus Flowers</b>	

## WHISKY

<b>Bells (Scotland)</b>	3.50
<b>Jura 10 yr (Isle of Jura, Scotland)</b>	5
<b>Glenkinchie 12 yr (Edinburgh, Scotland)</b>	5
<b>Lagavulin 16 yr (Isle of Islay, Scotland)</b>	9.10
<b>Woodford Reserve (Kentucky, USA)</b>	4.50
<b>Jack Daniel's (Tennessee, USA)</b>	4
<b>Jameson (Ireland)</b>	4



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## LIGHT LUNCH MENU

Monday to Saturday 12- 2.30pm

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### **Tempura sweetcorn**

*greengage and jalapeno sriracha, hazelnuts (ve, gf)*

6.50

### **Toasted sourdough**

*white bean dip (ve, gfo)*

4.50

### **Slow-cooked breaded Sussex Ox lamb**

*fermented plum salsa (gf)*

7.50

### **Chicken liver parfait**

*crispy shallots, caramelised onions,*

*toasted sourdough (gfo)*

9.50

### **Welsh rarebit**

*walnut ketchup, salad (v, gfo)*

13

### **Fish finger and tartare sauce sandwich**

*fries, salad*

13

### **Sussex Ox beef, Emmental and Sauerkraut sandwich**

*fries, salad*

13