



Surrey Sipello Spritz 13.5 / Plum Negroni 12.0 / Royal Bramble 12.0
Quince & Rosemary Spritz (non-alc) 6.5

Snacks

Nocellara olives	4.5
Scotch egg & brown sauce	7.0
Pig's head croquettes & quince ketchup	6.5
Hoxton seeded sourdough & salted butter	4.5

Starters

English speck with celeriac remoulade & capers	9.0
Watercress soup, crème fraîche & Devon smoked eel	9.5
Goldie's beetroot, candied walnuts, Norbury Blue & bitter leaves	10.0
Loxwood venison tartare, plumb ketchup & roast chestnuts	13.0
Kennet crayfish cocktail with all the usual suspects	14.0

Mains

Home-reared banger, colcannon & no-nonsense onion gravy	16.5
Autumn vegetable tart, Sussex Charmer, toasted buckwheat & chestnuts	17.5
Wintershall pheasant schnitzel, pink firs, pickled red cabbage, capers & brown butter	18.0
Slow-cooked beef rib from our farm, stuffed field mushroom & frisée	21.0

To Share

Steak and kidney pie with mashed potatoes & buttered greens	38
Roast ribeye of Wintershall valley farm beef, roast bone marrow, red wine sauce, Crispy potatoes, purple sprouting broccoli & horseradish	70

Pudding

Jamaican ginger sticky toffee pudding & whisky toffee sauce	8.5
Orchard apple choux bun, with caramel & vanilla ice cream	9.0
Banana split	9.5
Sussex Camembert poached quince & crackers	9.0

THE MERRY HARRIERS

Meet Our Makers

At the Merry Harriers we aim to source our produce as locally and as ethically as possible.

We are lucky enough to be surrounded by some of the UK's best producers in the heart of the Surrey Hills

Here are some of them:

Wintershall Valley Farm: A stone's throw from the Merry Harriers, Sam's Mum Henrietta supplies the pub with pork, beef and lamb year-round from her *Wintershall Valley Farm*. Henrietta lovingly tends to a drove of Oxford Sandies, reared for their lean pork, as well as an impressive herd of Sussex Cattle, Wagyu and Sussex Cross cows. She boasts the largest flock of Herdwick sheep in the South of England. Sam butchers all our meat in-house minimising waste and using as much of the animal as possible in his menus.

Kennet Crayfish: Our crayfish is trapped by hand exclusively from the gin-clear, nutrient-rich waters of the River Kennet. The river is mainly groundwater-fed from a Cretaceous chalk aquifer, granting the crayfish a unique and utterly delicious flavour. Our supplier, *Kennet Crayfish*, are on a mission to sustain British waterways for future generations by increasing awareness of the plight of our rivers and increasing the popularity of crayfish.

Venison: Albie Lyons has been a deerstalker for 55 years. He is a strong believer that, "if you stop doing things, you stop working". Believe it or not he is 86 years young! It is a hobby and a job he enjoys working across Sussex at High Beeches, Andcross and Billingshurst. He culls deer to keep numbers down for conservation purposes and to counter overpopulation.

Goldie's Greens: The brainchild of Sam's sister Goldie, *Goldie's Greens* are the (literal) fruits from the kitchen garden at nearby restaurant *Hilltop Kitchen*. Using her growing experience at Green Michelin-starred farm and restaurant, *Heckfield Place*, Goldie lovingly built and sowed the raised beds in February 2023. By late spring, the garden had flourished, and its harvest has continually supplied *Hilltop Kitchen* with gorgeous fruit and vegetables throughout the summer and autumn. Goldie focusses on perennial herbs, enabling a rotational crop that allows chefs to have their pick of the best all year round.

Greyfriars Vineyard: Located on the sunny south-facing chalk slopes of the Hog's Back at Puttenham, *Greyfriars* produce a variety of spectacular English sparkling and still wines. The unique soil conditions, aspect and climate contribute to every bottle's unique (and in many cases, award-winning) constitution. A marriage of traditional technique and modern machinery, the vineyard is paving the way for winemakers in the Surrey North Downs.

Village Spirit Collective: The closest of all our suppliers (quite literally our next-door neighbours), the *Village Spirit Collective* is owned and run by Ian Cox who left a city job in favour of a work-life balance. Ian produces everything by-hand himself in his micro-batch distillery, from crushing the botanicals and distilling, to labelling and distribution.

Ripping Yarns Distillery Surrey's first dedicated rum distillery. The *Ripping Yarns* team make award-winning premium rums completely from scratch in the Surrey Hills using only the finest cane sugar molasses. They are a family-run business and are across the entire Rum-making process, from fermentation to bottling - "molasses to glass", as they like to say.

For more information about any of our partners, please ask one of our team.

Eat well. Eat local. Eat seasonal.

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