



Spiced Bloody Mary 11.5 / Plum Negroni 12.0 / Black Velvet 8.0
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	13.5

Mains

Home-reared banger, colcannon & no-nonsense onion gravy	16.5
Autumn vegetable tart, Sussex Charmer, toasted buckwheat & chestnuts	17.0
Wintershall pheasant schnitzel, pink firs, pickled red cabbage, capers & brown butter	18.0

Roast Platters To Share *min, 2 people*

Roast rump of Gloucester old spot, bramley apple sauce & crackling	23.5 pp
30-day aged Sussex sirloin from our farm & horseradish cream	26.0 pp
Glazed lamb shoulder for six people & mint sauce	18.0 pp

All roasts are served with duck fat roast potatoes, buttered purple sprouting broccoli, bubble and squeak croquettes, roast root vegetables, yorkshires and proper gravy.

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