



Blood Orange Negroni 10.0 / Bloody Mary 9.0 / Martini 13.0 / Espresso Martini 11.0
Surrey Sipello Spritz 13.5/Botivo Spritz (non-alc) 6.5/Elderflower Seedlip Tonic (non-alc) 10.5

Snacks

Hoxton sourdough & salted butter	4.5
Scotch egg & brown sauce	7.5

Starters

English pea soup with Devon smoked eel & lovage	10.5
Mince on toast	11.0
Devilleed lamb kidneys on toast	12.0
Roast beetroot, candied walnuts, rosary goats cheese & bitter leaves	12.0
Cured Cornish mackerel with peas, broad beans & dill	12.5

Mains

Home-reared banger, colcannon & no-nonsense onion gravy	16.5
Marinated roasted celeriac, broccoli greens & garlic crisps	19.5
Pan roast lemon sole with wild garlic, Wye valley asparagus & Jersey royals	24.0
Pork & Parsley sauce pie for two with hispi cabbage & crispy potatoes	45.0

Watercress salad 6.5 / Hispi cabbage 6.0 / Crispy potatoes 5.5

Roast Platters To Share *min, 2 people*

Roast pork collar from our farm, bramley apple sauce & crispy pork belly	26pp
Trenchmore farm Sussex x Wagyu roast beef sirloin & horseradish cream	28pp

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

Pudding

Jamaican ginger sticky toffee pudding & whisky toffee sauce	9.0
Chilled rice pudding with Rhubarb from the garden & almonds	9.5
'Ello treacle tart & clotted cream	9.5
Wedge of montgomery farmhouse cheddar, crackers & pickled onion	9.0

Please let your server know about any allergies.

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.

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