



Bar Snacks

Bacon or Scampi Fries 1.7

Crisps 2

Pork scratchings 2

Monster munch (pickled onion obsv..) 2

Bombay mix 2

Mixed nuts 2

Nocellara olives 4.5

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Hoxton Sourdough & salted butter 4.5

Hashbrown bites, Philadelphia & sweet chilli sauce 5.5

Bubble & squeak croquettes with tomato relish 6.5

Scotch egg & brown sauce 7.5

Mince on toast 11.0

THE MERRY HARRIERS



Batch Negroni

Our infused big batch Negroni, this time made with blood orange and Cocchi di Torino Vermouth for a smooth finish.

12

Rum Old Fashioned

Using the only British made rum from Ripping Yarns we've crafted a beautiful modern take on an old classic.

10

Espresso Martini

Chimney Fire coffee, Mr Black and the smooth Black Cow Vodka makes this the perfect pre/post dinner sipper.

11

Surrey Sipello Spritz

Made by Tim in Albury, Sipello is a rhubarb & gooseberry aperitif paired with Greyfriars sparkling wine and a splash of elderflower to make this wonderful fresh spritz.

13.5

Botivo Spritz (non-alc)

Botivo is a deeply refreshing, aperitif inspired drink with bittersweet, herbal and citrus notes.

6.5

Elderflower Seedlip Tonic (non-alc)

Our house non-alc G&T elevated by infusing seedlip with cucumber and elderflower to create a refreshing, palette cleansing refresher fit for any occasion.

10.5

Kombucha 5 / Dalston Rhubarb 4 / Ginger Beer 3.5

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