



### **Tipples & Nibbles**

*Cherry Infused Negroni / Hot Honey Margarita / Peach & Bay Sour 10.0*  
*Surrey Sipello Spritz 12.5 / Homemade Gooseberry Martini 13.0*  
*Botivo Spritz (non-alcoholic) 6.5 / Seedlip elderflower spritz (non-alcoholic) 10.5*  
*Nocellara olives 4.5 / Hoxton sourdough & salted butter 4.5*  
*English radishes & whipped cods roe 6.5*

### **Starters**

Norfolk smoked mackerel pâté & horseradish on a hot buttered crumpet 9.5  
Sweetcorn chowder, freshly baked cornbread & crispy bacon 10.5  
Roast beetroot with toasted walnuts, rosary goat's cheese & bitter leaves 12.0  
Trenchmore farm beef rump tartare, plum ketchup & pomme frites 12.0  
Kedgeree fish cake, soft boiled hens egg & samphire 12.5  
Atlantic prawn & langoustine cocktail with all the usual suspects 14.0

### **Mains**

Home-reared banger, colcannon & no-nonsense onion gravy 17.5  
Pumpkin & spelt risotto with pickled chilli, sage & hazelnuts 17.5  
Pan roasted cod, spinach, spiced butter & crispy pomme frites 25.0  
Herdwick lamb loin, melted leeks & onion puree 26.5  
Crispy Wintershall pork belly, hand-dived scallops, turnip purée & crispy pancetta 27.5  
Milk-fed veal rump, sweetcorn, girolles & pickled walnuts 32.0

### **Sharing platters**

Trenchmore wagyu sirloin, dressed watercress & peppercorn sauce (*for two*) 90  
Hereford ribeye on the bone, dressed watercress & peppercorn sauce (*for two*) 120  
Free range turkey with stuffing, roasties & all the trimmings (*for 5-7*) 150

*Dressed watercress salad 5.0 / Crispy potatoes & crème fraîche 6.0*  
*Roasted broccoli & pickled chilli 6.0 / Hispi cabbage 6.0 / Truffle mash potato 7.5*

### **Pudding**

Jamaican ginger sticky toffee pudding & whisky toffee sauce 9.0  
Honey parfait with honeycomb & poached pear 11.0  
Malteaser knickerbocker glory 12.0  
The Merry Harriers cheese board, celery, pickled onion & crackers 14.5

**THE MERRY HARRIERS**

*Please let your server know about any allergies.*

**THE MERRY HARRIERS**