



Tipples & Nibbles

Cherry Infused Negroni / Hot Honey Margarita / Peach & Bay Sour 10.0

Surrey Sipello Spritz 12.5

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
Wintershall pheasant schnitzel, pickled red cabbage & pink firs	19.0
Pan-roast duck breast, stuffed prune, confit shallot, bitter leaf & orange	22.0
Baked hake, bouillabaisse and saffron fennel	25.0
Herdwick lamb loin, laverbread leeks & onion puree	26.5
Crispy Wintershall pork belly, hand-dived scallops, turnip purée & crispy pancetta	27.5
Pork chop, sweetcorn, girolles & pickled walnuts	32.0

Sharing platters

Shepherd's pie with lamb from our farm, hispi cabbage (<i>for two to three</i>)	40.0
Trenchmore wagyu sirloin, dressed watercress & peppercorn sauce (<i>for two</i>)	90.0
Hereford ribeye on the bone, dressed watercress & peppercorn sauce (<i>for two</i>)	120.0

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

Please let your server know about any allergies.

Although every effort has been made to remove during preparation game dishes may contain shot.

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 focuses 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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