~TIPPLES~

Sipello Spritz 12 / English Negroni 12 / Harriers Hugo Spritz 13 / Plum Daiquiri 13
Botivo Spritz (Non-Alc) 7 / Plum Cooler (Non-Alc) 6.5

~NIBBLES~

Hoxton Sourdough & salted butter 4.5 / *Olives* 4.5 / *Whipped Brillat-Savarin & crudités* 7.5
MH Scotch egg & homemade brown sauce 7.5 / *Wintershall beef shin croquettes with horseradish* 9

~OYSTERS~

Maldon oyster *with pickled celery & horseradish* 4.5
Maldon oyster *with Kentish rhubarb & shiso* 4.5
Grilled oyster *with garlic butter and parmesan* 6

STARTERS

Heritage tomato salad *with goats curd*	12
Organic Suffolk sweetcorn chowder *with buttered cornbread*	13
Sardines on toast *with pickles & paprika mayo*	14
Roasted mushroom parfait *with pickled shallot & grilled sourdough*	14.5
Yorkshire grouse, confit leg *with bacon jam & rosti*	18

MAINS

Lamb's liver *with mash potatoes and lamb fat shallots*	17.5
Ploughmans *with Wookey Hole cheddar, ham & homemade pork pie*	18.5
Home-reared banger *with colcannon & no-nonsense onion gravy*	19.5
Barbequed Sussex aubergine with peppercorn sauce & herb salad	21
Wintershall pork schnitzel *with new potatoes, rainbow chard, gentleman's relish butter*	22
Halibut *with brown shrimp, burnt butter, cucumber, kale & capers*	34
Wintershall braised short rib, *polenta & caramelised onions*	35
South Downs venison loin, *braised faggot, Hayman's farm beetroot*	38

SHARING *(minimum of two people)*

Half roast chicken *with Haymans Farm salad, white wine sauce & crispy potatoes*	50

WINTERSHALL WAGYU X HEREFORD (minimum of two people)

Flat iron (400g), Picanha (500g), Sirloin (500g), Tomahawk (900g)	60/70/90/140

Steaks are served with baby gem, roscoffs onion, red wine sauce & crispy potatoes

SIDES

Crispy potatoes *& creme fraiche*	6
Hispi cabbage *with confit garlic & lemon*	7
Haymans Farm salad *with shallot vinaigrette*	8

PUDDINGS

Jamaican ginger sticky toffee pudding *with whisky toffee sauce*	10
Blackberry & tonka bean trifle	12
Kentish cherry & chocolate ice cream sandwich	12
The Merry Harriers cheese board, *celery, pickled onion & crackers*	14

Please let your server know about any allergies or dietary requirements.

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.

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.

HAYMAN'S FARM

Charming and welcoming farm located in the beautiful countryside of Surrey. It offers a peaceful rural setting surrounded by picturesque landscapes and open farmland. The farm provides visitors with an opportunity to enjoy the natural beauty and traditional character of the Surrey countryside.

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.

CHEF'S FARM

Chef's Farm is a co-operative of growers and producers that grow and deliver the finest foods to our kitchen. Working with the environment to harvest and produce the most sustainable and delicious farmed and wild foods not available elsewhere.