



Quince Scotch Sour 12 / Highland Old Fashioned 12 / Sipello Spritz 12 / Penny's English Negroni 12
Espresso Martini 12 / Bloody Mary 10 / Homemade Quince Soda (Non-Alc) 4.5

~ S N A C K S ~

Hoxton Sourdough & salted butter 4.5
MH Scotch egg & homemade brown sauce 7.5

~ O Y S T E R S ~

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

S T A R T E R S

Crispy pig head with pickles & parsley	10.5
Chicken liver parfait with plum ketchup & brioche	11.5
Celeriac soup with fried curry leaves & celeriac bhaji	12
Torched Cornish mackerel with blood orange & fennel	12
Thakeham beetroot tartare with goats cheese & orchard apples	12.5

M A I N S

Home-reared banger with colcannon & no-nonsense onion gravy	19.5
Pearl barley with roast organic wild mushrooms, cured egg yolk	22
Red wine braised Heriford short rib with crushed turnip & horseradish	29

R O A S T S *(minimum of two people)*

Pork loin, crackling & apple sauce	26pp
Trenchmore farm topside of beef with horseradish cream	28pp

S I D E S

Crispy potatoes & creme fraiche	6
Hispi cabbage with confit garlic	6.5
Radicchio, lambs lettuce & kumquat salad	7.5

P U D D I N G

Jamaican ginger sticky toffee pudding with whisky toffee sauce	9
Warm chocolate mousse, vanilla ice cream & chocolate brownie	9.5
Poached Kentish rhubarb choux bun with custard	11.5
The Merry Harriers cheese board, celery, pickled onion & crackers	14.5

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.

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

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.

For more information about any of our partners, please ask one of our team.