



The Fox Revived has undergone a total refurbishment

## Pulling Pints

*Our monthly guide to the best pubs and bars around our county - review by Rebecca Younger*

### THE FOX REVIVED

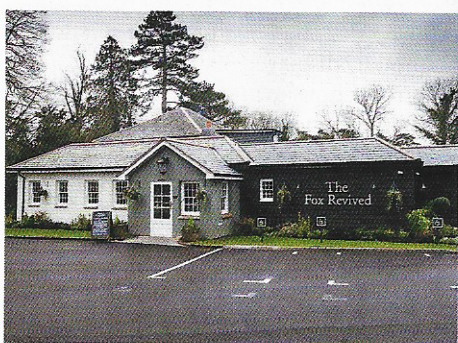
Norwood Hill, Horley RH6 0ET

Tel: 01293 229270

Web: [brunningandprice.co.uk/foxrevived](http://brunningandprice.co.uk/foxrevived)

**What?** The Fox Revived is the latest Surrey pub to be taken over by the Brunning and Price group, which also revamped former landlords, Jon and Paula Briscoe's The Jolly Farmers on the A25 at Buckland (renaming it The Pheasant) in 2015.

**Where?** Proudly sitting on the crossroads at rural Norwood Hill, this is not a pub you would simply stroll to for a quick pint, unless you live in one of the few houses within walking distance, of course. The nearest town is Horley (a 10-minute drive away) and the villages of Charlwood, to the south, and Leigh, in the north, are about two and three miles away respectively. There are plenty of parking spaces however, if your party has a



The Fox Revived, at Norwood Hill

designated driver or you're prepared to get a taxi home, and it's a good location for a mid-ramble pit-stop at the weekend.

**Why?** Having been closed for over 18 months while extensive renovations took place (according to the manager, Ryan Martinez-Baranda, it was a 90 per cent rebuild but original features, such as the sash windows, have remained in place) the pub re-opened last month. With two distinct areas for drinkers and diners, it has managed to retain a relaxed traditional country pub feel while at the same time offering a more formal 'restaurant' service for those that want it.

The menu is extensive and varied, albeit not dissimilar to that offered at other pubs in the group. There are some more refined dishes, such as seared scallops with crispy ham fritters and pea purée, (which as a starter, was define) but for the most part, the dishes follow a typical 'pub grub' formula with an occasional twist. The beef bourguignon, for example, rather than a stew, is presented as one large piece of 'feathered beef' (which nevertheless melts in the mouth) and the sticky pork belly is served with a watermelon, pineapple and pickled ginger salad, rather than the usual potato and veg combo. They also do a light bites option throughout the day and evening, offering less hearty fair, such as steamed mussels, which come in a tasty - and far more British - cider and smoked bacon sauce, instead of the classic marinieres.

Talking of cider, there are plenty of varieties behind the bar, as well as local ales and Brunning and Price's own brewed Original Bitter. The wine list is also pretty good, with plenty of by-the-glass options.

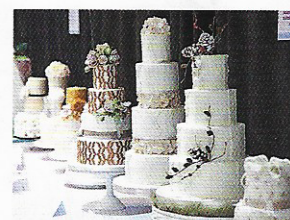


PHOTO: ALISTER THORPE

Looking for your Bake Off fix? Head to Farnham...

## LIGHT BITES

Sugarcrafters from around the world are set for Squires Kitchen's annual Cake Decorating and Sugarcraft Exhibition at Farnham Maltings on Saturday March 11 and Sunday March 12. It's Europe's longest-running annual exhibition dedicated to the art of cake decorating and sugarcraft, don't you know? More at [squires-exhibition.com](http://squires-exhibition.com)

The recently refurbished Swan Inn in Chiddingfold picked up newcomer of the year at the Top 50 Gastropubs awards. The owners have recently taken over and refurbished Haslemere's The Station Hotel too. Two to add to your hit list! More at [theswaninnchiddingfold.com](http://theswaninnchiddingfold.com)

Proving a hugely popular addition to Guildford town centre, the cheesemonger and delicatessen, Partisan, is the brainchild of former civil servants Owen Pillingier and Mike Leslie. The shop offers a 'core' of around 40 cheeses. More at [partisan-deli.co.uk](http://partisan-deli.co.uk)

Enjoy a classical tasting of the great wines of Alsace and Germany at Cellar Wines in Ripley on Thursday March 30, 8pm. Tickets: £35pp. More at [cellarwines.co.uk](http://cellarwines.co.uk)

Surrey Life Food & Drink Awards winners, The Clink Charity, have announced that Daniel Galmiche, chef, writer and regular BBC *Saturday Kitchen* guest, has become the charity's sustainability ambassador. More at [theclinkcharity.org](http://theclinkcharity.org)

• Share your local food and drink news by e-mailing [matthew.williams@surreylife.co.uk](mailto:matthew.williams@surreylife.co.uk)

## VOTE NOW!

To find out how to vote for your favourite Surrey food and drink businesses, turn to page 91