

THE JUGGED HARE



PRE-THEATRE MENU

Monday - Saturday 5:30pm-6:30pm

2 COURSES 29.5 | 3 COURSES 34.5

♦ TABLE ♦

Sourdough, house butter 6.5
Green olives 6 Anchovy olives 7.5
Black pudding croquettes / Haggis Scotch egg 9.5

♦ STARTERS ♦

Middle White pork & green peppercorn terrine, cranberry, brioche
Venison skewer, mint yoghurt
Gin cured salmon, gherkin, soda bread
Roast ironbark pumpkin, cream cheese, chervil, seeds (pb)

♦ MAINS ♦

Confit duck leg, Cheddar polenta, black cabbage
Suffolk venison haunch, leg croquette, spiced red cabbage, mash, game jus
North Sea cod, white bean, fennel, pepper & anchovy stew
House smoked celeriac, wild mushrooms, broccoli, salsa verde (pb)

♦ SIDES ♦

Wild rice, Cheddar & mushrooms 6.5 Tenderstem broccoli 6.5	Spiced red cabbage 7 Duck & squash hash 7.5	Triple cooked chips 7 Mixed leaves, mustard dressing 5
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♦ PUDDINGS ♦

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Baked cheesecake, berry compote (pb)
JH affogato, coffee biscuit
Dark chocolate tart, whipped crème fraîche
Ice creams & sorbets (sorbets pb) 7
A glass of house cherry mead 6

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue,
Rosary Ash goat's cheese;
chutney, crackers, grapes & celery
6 supplement
LBV Port, Ferreira, Douro, Portugal '15
Glass: 9; bottle 62

Table items and sides are not included in the set price. The latest booking time for this menu is 6.15pm.

(pb) plant based (v) vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information please go to thejuggedhare.com



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