



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
Haggis Scotch egg 9.5 Black pudding croquettes 11.5

◆ STARTERS ◆

Wild boar London Particular
Venison skewer, mint yoghurt
Whipped saltfish, caper hash browns, gherkin
Leek vinaigrette, cobnuts *(pb)*

◆ MAINS ◆

Roast pheasant, celeriac, game jus
Pork chop, fennel cabbage, walnut ketchup
North Sea cod, Shetland mussels, fennel, chive cream
Wild mushroom & vegetable Bourignon, turnip mash *(pb)*

◆ SIDES ◆

Wild rice, Cheddar,
mushrooms 7
Tenderstem broccoli 7

King cabbage 6.5
Baked pumpkin & feta 6.5
Mash, bone marrow butter 7.5

Triple cooked chips 7
Mixed leaves, mustard dressing 5

◆ PUDDINGS ◆

Rhubarb & lemon pudding, clotted cream
Sticky toffee pudding, butterscotch, vanilla ice cream
Baked cheesecake, berry compote *(pb)*
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

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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