



PRE-THEATRE MENU

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

2 COURSES 29.5 | 3 COURSES 34.5

Includes a glass of Château Sainte Marguerite rosé or
Daisy Spritz (*Château Sainte Marguerite, St-Germain, soda water*)

◆ TABLE ◆

Bannock, house butter 6
Green olives 6 Anchovy olives 7.5
Haggis Scotch egg 9.5 Black pudding croquettes 11.5

◆ STARTERS ◆

Artichoke, truffled ricotta & tomatoes on sourdough *(pb)*
Cornish mackerel, radish, cucumber
Welsh lamb, lamb fat scone, pickles
Wood pigeon, beetroot, mustard seeds

◆ MAINS ◆

Smoked aubergine, black garlic, romesco *(pb)*
Monkfish, Isle of Wight tomatoes, curry butter
Norfolk rabbit, lentils, green beans & peas, tarragon
Guinea fowl, chorizo, charred corn, courgettes

◆ SIDES ◆

Smoked potato salad 6.5
Tenderstem broccoli 7

Green beans, almonds 7
Creamed sweetcorn 6.5

Triple cooked chips 7
Butterhead & beet leaves,
mustard dressing 5

◆ PUDDINGS ◆

Affogato, coffee biscuit
Warm milk chocolate, pecan & Cognac brownie,
vanilla ice cream, blackberries
Baked cheesecake, berry compote *(pb)*
Ice creams & sorbets *(sorbets pb)* 7
Cinnamon & honey fudge 3

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue,
Rosary Ash goat's cheese
London honeycomb, onion jam,
warm bannock, crackers

8 supplement

LBV Port, Ferreira, Douro, Portugal '15
Glass: 9.5; bottle 64

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



49 CHISWELL ST, LONDON EC1Y 4SA
020 7614 0134 | WWW.THEJUGGEDHARE.COM

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