

## DAILY PRE THEATRE MENU

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

# 2 COURSES 30 | 3 COURSES 35

TABLE +

Bannock, house butter | 6.5

Black pudding croquettes, HP sauce | 9.5

Haggis Scotch egg, JH mustard | 9.5

Green olives | 6

Anchovy olives | 7.5

Smoked almonds | 6

#### +STARTERS+

Jugged Hare pale ale roasted Ironbark pumpkin, feta, cobnuts, chervil oil (pb)

Whipped salt fish, caper hash browns, gherkin vinaigrette

Middle White pork & green peppercorn terrine, cranberry chutney, brioche

Crispy goat's cheese, beet leaves, orange dressing (v)

### ♦ MAINS ♦

North Sea cod, anchovy colcannon, kale, garlic & brown butter sauce

Confit duck leg, puy lentils, chard, seeds, duck jus

Rare breed burger, smoked cheese & slaw, triple cooked chips

Grilled celeriac, wild mushrooms, tenderstem broccoli, salsa verde (pb)

Heritage carrots, balsamic glaze | 6

SIDES

Triple cooked chips | 6.5

Tenderstem broccoli, smoked almonds | 6.5

Mixed leaves, mustard dressing | 5

Creamed sweetcorn, pickled chilli,

A DUD

crispy shallots | 6

PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Baked vanilla cheesecake, blackberries, chocolate sorbet (pb)
Spiced carrot suet pudding, dark rum custard
Damson plum, oat & black treacle crumble, vanilla ice cream, custard

Chocolate & Bailey's semifreddo, walnuts, dark chocolate sauce 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 and celery

6 supplement

10 year old Tawny Port, Douro, Portugal Glass: 8.6; bottle 63

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



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