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PUDDINGS 9.5



Blood orange & rhubarb cake, whipped crème fraîche Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote (pb)

Dundee cake, mulled pear sorbet

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

> Cheeseboard for one: 15; for two: 28 10 year old Tawny Port, Douro, Portugal Glass: 8.6; bottle 63

SWEET AND FORTIFIED WINES

Muscat de Beaumes de Venise, Domaine de Coyeux, France '12	8.4	31
Royal Tokaji, Blue Label, Aszú, 5 Puttonyos, Hungary '17	17.3	85
Barros, 10 Year Old Tawny Port, Douro, Portugal	8.6	63
Domine Brial, ile, Hors d'age, Rivesaltes, France NV	6.7	49

DIGESTIFS

All spirits are served as 50ml measures

Arran 10y, Scotland	15.5
La Vieille Prune, Louis Roque	16.4
WhistlePig 10y Rye, USA	18.6
Bas Armagnac VSOP, 7 years, Chateau de Lacquy	17.2

(pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies.

For full allergen information please ask for the manager or go to thejuggedhare.com



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