



◆ **PUDDINGS 9.5** ◆

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked vanilla cheesecake, blackberries, dark chocolate sorbet *(pb)*

Spiced carrot suet pudding, dark rum custard

Damson plum, oat & black treacle crumble, vanilla ice cream, custard

Chocolate & Bailey's semifreddo, candied 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, celery

*Cheeseboard for one: 15; for two: 28*

*10 year old Tawny Port, Douro, Portugal*

*Glass: 7.3; bottle 63*

**SWEET AND FORTIFIED WINES**

	75ml	Bottle
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](http://thejuggedhare.com)



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