



SET MENU

THREE COURSES 48

✦ 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 stew, turnip mash (pb)

✦ 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

(pb) plant based

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.
Price per person includes VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. All game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. 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

[@THEJUGGEDHARE](https://www.instagram.com/thejuggedhare) | [/THEJUGGEDHARE](https://www.facebook.com/thejuggedhare)

WWW.ETMGROUP.CO.UK