



GROUP DINING MENU



THREE COURSES 48

◆ 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

◆ PUDDINGS ◆

Peach & lemon pudding, clotted cream

Affogato, coffee biscuit

Dark chocolate tart, whipped crème fraîche

Baked cheesecake, berry compote *(pb)*

(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



THE
JUGGED
HARE

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