



AUTUMN SET MENU

THREE COURSES 65

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

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

Norfolk wood pigeon, plum, chicory, cream cheese

Smoked mackerel pâté, beetroot, soda bread

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

MAINS

Guinness braised beef shoulder, mashed potatoes, silverskin onions, bacon & beef jus

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

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

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

SIDES

Heritage carrots, balsamic glaze | 7

Tenderstem broccoli, smoked almonds | 7

Triple cooked chips | 6.5

Creamed sweetcorn, pickled chilli, crispy shallots | 7

Mixed leaves, mustard dressing | 5

PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*

Dark chocolate tart, whipped crème fraîche

Black Cow Cheddar, plum chutney, crackers *(v)* *(supplement 6)*

Table items and sides are not included in the set price

(v) vegetarian *(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: £65 including 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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