



SET MENU  
THREE COURSES 48

◆ STARTERS ◆

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

Venison skewer, mint yoghurt

Gin cured salmon, gherkin, soda bread

Ale roasted Ironbark pumpkin, cream cheese, toasted seeds, chervil (pb)

◆ MAINS ◆

Confit duck leg, Cheddar polenta, black cabbage

Wild Suffolk venison haunch, braised leg croquette, creamed mash, game jus

North Sea cod, white bean, fennel, pepper & anchovy stew

House smoked celeriac, wild mushrooms, broccoli, salsa verde (pb)

◆ PUDDINGS ◆

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote (pb)

JH affogato, coffee biscuit

Ice creams & sorbets (sorbets 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](http://thejuggedhare.com)



49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | [WWW.THEJUGGEDHARE.COM](http://WWW.THEJUGGEDHARE.COM)

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