



SUMMER GROUP MENU

THREE COURSES 48

TABLE

Bannock, house butter | 6.5

Black pudding croquettes, Guinness sauce | 9.5

Haggis Scotch egg, JH mustard | 9.5

Nocellara green olives | 6

Anchovy olives | 7.5

Smoked almonds | 6

STARTERS

Cornish mackerel & horseradish tart

Rare roasted lamb, Bovril mayo, scone

Truffled artichoke, ricotta & tomatoes on sourdough (v)

Forager's fritter - asparagus, nettles, bronze fennel, aioli (pb)

MAINS

Monkfish, Isle of Wight tomatoes, leeks, vinaigrette

Guinea fowl, creamed sweetcorn, broccoli, giblet jus

Crispy muntjac pancake, Black Cow Cheddar sauce, kale

Aubergine schnitzel, romesco, almonds (pb)

SIDES

Smoked goat baked beans | 7

Creamed sweetcorn, chilli,
shallots | 6.5

Courgettes, garlic, lemon | 6.5

Isle of Wight tomatoes,
house dressing | 7

Mixed leaves, mustard dressing | 5

Triple cooked chips | 7

PUDDINGS

White chocolate & lemon frost, elderflower meringue

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote (pb)

JH affogato, coffee biscuit

Black Cow Cheddar, blueberry chutney, crackers (v)

(v) vegetarian (pb) plant based

Table items and sides are not included in the set price

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.

Price per person: £48 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



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