



PRE-THEATRE MENU

Monday – Saturday | 5:30pm – 6:30pm

2 COURSES 29.5 | 3 COURSES 34.5

TABLE

Breads: malt & muesli loaf and 72 hour potato sourdough, brown sugar butter 8

Green olives 6 | Anchovy olives 7.5 | Haggis Scotch egg 9.5

STARTERS

Artichoke, truffled ricotta & preserved tomatoes on sourdough (*pb*)

Crispy cod cheeks, buttermilk & dill

Venison kofta, mint yoghurt

Wood pigeon, beetroot, mustard seeds

MAINS

Hen of the Woods, celeriac purée, mushroom tea (*pb*)

Cornish seabass, kohlrabi, chicken butter

Norfolk rabbit, lentils, green beans & peas, tarragon

Longhorn beef short rib, grelot onions, braising juices

SIDES

Melted Cheddar, mushrooms, wild rice 6.5 | Buttered mash 6.5 | Triple cooked chips 7

Green beans, almonds 7 | Tenderstem broccoli 7 | Butterhead & beet leaves, mustard dressing 5

PUDDINGS

Sticky toffee pudding, treacle caramel, clotted cream ice cream

Baked cheesecake, berry compote (*pb*)

Ice creams & sorbets (*sorbets pb*)

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Cinnamon & honey fudge 2.5

Raspberry fruit pastille 2.5

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, Rosary Ash goat's cheese, London honeycomb, onion jam, bread & crackers 8 supplement

LBV Port, Ferreira, Douro, Portugal '15 | Glass 9.5 | Bottle 64

Table items, sides and petit fours are not included in the set price. The latest booking time for this menu is 6:15pm

(PB) - Plant Based | (V) - Vegetarian | All our charcuterie is made in-house from British rare breeds. Our fish and shellfish are responsibly sourced from Cornish dayboats and British fishing ports. Some game dishes may contain shot. Though every care has been taken to remove them, some dishes may also contain small bones. Our dish names don't always mention every ingredient, so please let your server know if you have any allergies or dietary requirements. All prices include

VAT. 12.5% service charge will be added to your final bill.



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