



SET MENU

3 COURSES 48

TABLE

Breads: 72-hour potato sourdough and Malt & muesli loaf; brown sugar butter 8
Green olives 6 | Anchovy olives 7.5 | Haggis Scotch egg 9.5

STARTERS

Artichoke, truffled ricotta & tomatoes on sourdough (*pb*)
Crispy cod cheeks, smoked roe, buttermilk, dill dust
Venison kofta, mint yoghurt
Wood pigeon, beetroot, mustard seeds

MAINS

Hen of the Woods, celeriac purée, mushroom tea (*pb*)
Cornish seabass, chicken butter, kohlrabi
Norfolk rabbit, lentils, green beans & peas, tarragon
Longhorn beef short rib, grelot onions, braising juices

SIDES

Melted Cheddar, mushrooms, wild rice 6.5 | Buttered mashed potatoes 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*)
~
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, crackers & bread 8 supplement

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

(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.



49 CHISWELL ST, LONDON EC1Y 4SA
020 8161 0190 | THEJUGGEDHARE.COM