



PRE-THEATRE MENU

Monday – Saturday 5:30pm – 6:30pm

2 COURSES 29.5pp / 3 COURSES 34.5pp

TABLE

Sourdough, house butter 6.5 | Green olives 6 | Anchovy olives 7.5 | Haggis Scotch egg 9.5
Black pudding croquettes 11.5

STARTERS

Pig's cheek, black pudding, mustard mash
Venison skewer, mint yoghurt
Whipped saltfish, caper hash browns, gherkin
Leek vinaigrette, hazelnuts *pb*

MAINS

Welsh lamb shoulder, crushed new potatoes, rosemary jus
Yorkshire quail, spring vegetables, bacon crumb
North Sea cod, Shetland mussels, fennel, chive cream
Broad beans, peas, feta, pearl barley, lovage pesto *pb*

SIDES

Tenderstem broccoli 7 | Butternut squash & feta 6.5 | Spring greens, garlic oil 6.5
Triple cooked chips 7 | Mash, bone marrow butter 7.5 | Mixed leaves, mustard dressing 5

PUDDINGS

Rhubarb & lemon pudding, clotted cream
Dark chocolate tart, whipped crème fraîche
Affogato, coffee biscuit
Baked cheesecake, berry compote *pb*
Glass of house cherry mead 6

British cheeseboard 8 supp

Black Cow Cheddar, Cashel Blue, Rosary Ash goat's cheese
LBV Port, Ferreira, Douro, Portugal '15 | Glass 9 | Bottle 62

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

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Our fish and shellfish are responsibly sourced from Cornish dayboats and British fishing ports. Dish names don't always mention every ingredient, so please let your server know if you have any allergies or dietary requirements

THE
JUGGED HARE



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