



## SPRING SET MENU

### THREE COURSES 65

#### TABLE

Bannock, house butter | 6.5

Black pudding croquettes, HP sauce | 9.5

Haggis Scotch egg, JH mustard | 9.5

Nocellara green olives | 6

Anchovy olives | 7.5

Smoked almonds | 6

#### STARTERS

Rare roasted Scottish Blackface lamb's leg, Bovril mayo, lamb fat scone

Blood sausage, Guinness & Marmite rarebit, crispy ham hock

Cornish monkfish scampi, gentleman's relish

Spiced lentil soup, clotted cream, sesame bread *(pb)*

#### MAINS

Smoked venison horseshoe sausage, butternut squash, black cabbage

Muscovy duck leg, hispi cabbage, pease pudding, bacon gravy

St. Ives Bay skate wing, samphire, Jersey mids, caviar Hollandaise

Spring vegetable, feta, lovage & cannellini bean stew, toasted seeds *(pb)*

#### SIDES

Gratinated duck hash,  
butternut squash | 7

Hispi cabbage, capers & raisins | 6

Butternut squash, crispy sage | 6.5

Triple cooked chips | 7

Mixed leaves, mustard dressing | 5

#### PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*

Blood orange & rhubarb cake, whipped crème fraîche

Black Cow Cheddar, blueberry chutney, crackers *(v) (supplement 6)*

*Table items and sides are not included in the set price*

*(v) vegetarian (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: £65 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](http://thejuggedhare.com)



THE  
JUGGED  
HARE

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

 @THEJUGGEDHARE |  /THEJUGGEDHARE

ETMGROUP.CO.UK