

DAILY PRE THEATRE MENU

Available Monday - Saturday 5:30pm-6:30pm

2 COURSES 27.5 | 3 COURSES 32.5

TABLE +

Bannock, house butter | 6.5

Black pudding croquettes, HP sauce | 9.5

Haggis Scotch egg, JH mustard | 9.5

Pork crackling | 4 Green olives | 6 Anchovy olives | 7.5 Smoked almonds | 6

+STARTERS+

Cornish monkfish scampi, tartare

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

Ice creams & sorbets (sorbets pb)

A glass of house cherry mead 6

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, Rosary Ash goat's cheese; chutney, crackers, grapes & celery

6 supplement

LBV Port, Ferreira, Douro, Portugal '15 Glass: 6.6; bottle 55

Table items and sides are not included in the set price. The latest booking time for this menu is 6.15pm.

(pb) plant based (v) vegetarian



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