



A WILD NIGHT AT THE JUGGED HARE
EXECUTIVE CHEF RAF LIUTH X GUEST CHEF BEN MURPHY

"Eggs & Soldiers"

Brioche, chicken liver parfait
Chef Ben Murphy

Beef Tartare

Sourdough, smoked yolk, artichoke
Chef Ben Murphy

Pinot Gris XIV, Pulenta Estate, Mendoza, Argentina

Fir Smoked Partridge

Fermented elderberries, giblet jus
Chef Raf Liuth

Pinot Noir, Corralillo, Matetic, San Antonio, Chile

Wild Suffolk Venison

Roast trimmings, gravy
Chefs Raf Liuth & Ben Murphy

Crozes-Hermitage La Matinière, Ferraton, France

Plum

Fig leaf, timur pepper, yoghurt
Chef Ben Murphy

LBV Port, Ferreira, Douro, Portugal

Hafod Cheddar

(Holden Farm Dairy, Ceredigion, Wales)
Pimm's chutney, sesame seed crackers
Chef Raf Liuth

House made Cherry Mead

Petit Fours

Dark rum cannelles, rowan berries
Chef Raf Liuth