



NEW YEAR'S EVE 2025

Amuse

Wild boar fennel salami, piccalilli

Starters

Smoked duck breast, plum, chicory, celeriac purée

Native lobster tart, Chapel Down sauce

Ale roasted Ironbark pumpkin, cream cheese, toasted seeds, chervil *(pb)*

Mains

Suffolk venison Wellington, duck liver & Port parfait, Dauphinoise potatoes, truffle jus

Wild Scottish halibut, fennel, shellfish bisque

Chestnut & feta ravioli, crisp sage, black trumpet sauce *(pb)*

Cheese

Black Cow, cranberry chutney, crackers

Puddings

Lemon & honey cake, stem ginger

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*



A glass of Hackney sloe gin & dark chocolate truffle

£120 per person inc VAT

A discretionary 12.5% service charge will be added to your final bill. Caution, game dishes may contain shot. All our fish & game is responsibly sourced and wherever possible, purchased from British fishing ports & game suppliers throughout the UK. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information please go to thejuggedhare.com



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