



BURNS NIGHT DINNER
SATURDAY 24TH JANUARY 2026

Cullen skink, white pudding

New York Minute

Feragaia Free Spirit, lemon juice, syrup, aquafaba, Wednesday Domaine Sanguine 0% red wine

Scottish sausage, Cacklebean egg, walnut

La Transición, orange wine, Soto Manrique, Spain

Haggis suet pudding, neeps & tatties, whisky jus

Côtes-du-Rhône, Samorens, Ferraton, France. Port Charlotte 10 Years Old, Islay

Isle of Mull Cheddar, Bramley apple chutney, crackers

LBV Port, Ferreira, Douro, Portugal

Spiced fruit cake, cranachan ice cream, vanilla custard

New York Sour

Bruichladdich Classic Laddie whisky, lemon juice, syrup, aquafaba, red wine



£69 per person

All prices include 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



49 CHISWELL ST, LONDON EC1Y 4SA
020 7614 0134 | THEJUGGEDHARE.COM

 @THEJUGGEDHARE |  /THEJUGGEDHARE

ETMGROUP.CO.UK