



SPECIAL AUGUST & SEPTEMBER SET LUNCH MENU

WITH CHÂTEAU SAINTE MARGUERITE
CÔTES DE PROVENCE

2 COURSES 24.5 | 3 COURSES 27.5

Includes a glass of Château Sainte Marguerite Rosé or
Daisy Spritz (*Château Sainte Marguerite, St-Germain, soda water*)

◆ STARTERS ◆

Artichoke, truffled ricotta & tomatoes on sourdough (*pb*)

Cornish mackerel, radish, cucumber

Welsh lamb, lamb fat scone, pickles

◆ MAINS ◆

Smoked aubergine, black garlic, romesco (*pb*)

Monkfish, Isle of Wight tomatoes, curry butter

Norfolk rabbit, lentils, green beans & peas, tarragon

◆ PUDDINGS ◆

Affogato, coffee biscuit

Baked cheesecake, berry compote (*pb*)

**CHÂTEAU
SAINTE MARGUERITE**
CRU CLASSÉ CÔTES DE PROVENCE

(*pb*) plant based

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Our dish names don't always mention every ingredient. Game dishes may contain shot.
Please let our team know if you have any allergies.



THE
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