

THE
JUGGED HARE



BEAUJOLAIS DAY
Thursday, 19th November

*Join us for a special five-course dinner celebrating
Beaujolais Day and the vibrant flavours of France.
Each dish is thoughtfully paired with a complementary wine.*

Paté en croute

Veal sweetbreads, cep & walnut terrine, pastry crust, quince

Beaujolais Nouveau, Georges Duboeuf

Jambon persillé

Ham hock & parsley, Beaujolais white wine aspic, sauce gribiche

Beaujolais-Villages, Domaine des Trois Vallons

Coq au vin

Beaujolais red wine braised chicken, pommes purée, sprout tops

Morgon Côte du Py, Domaine de Javernière

Cervelle de canut

Fromage blanc, winter truffle, Rungis market garlic, pointy baguette

Beaujolais Nouveau, Georges Duboeuf

Bugnes

Hot bugnes, crème fraîche, sticky clementine jam & zest

Vieux Lyon, Eminente 7yr rum, Courvoiser VSOP, apricot liqueur, honey, lemon

£69 per person

*includes five-course menu
with curated wine pairings*





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All prices include VAT.

A discretionary 12.5% service charge will be added to your final bill.

All our fish & game is responsibly sourced and wherever possible,
purchased from British fishing ports & game suppliers throughout the UK.

Game dishes may contain shot. Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies.