



NEW YEAR'S EVE 2026

A glass of Joseph Perrier Champagne/NYE Timber cocktail TBC
Air-dried venison, pickles, fermented ketchup* (aged celeriac for pb)*

STARTERS

Cornish lobster soup, butter-poached tail, coral oil

Pheasant & Cotswold Legbar chicken terrine, confit egg yolk, black truffle & Earl grey tea jelly

Caramelised aubergine, mulled wine spices, wild herbs *pb*

MAINS

Suffolk venison pithivier, buttery mash, sprout tops, gravy from the bones

Pan roasted wild turbot, creamer potatoes, Champagne & caviar sauce

Jerusalem artichoke & potato dumplings, Cheddar & fresh white truffle *pb*

CHEESE*

Baked Monkey Chop, English herbs, honeycomb,
sticky red onion, bannock

PUDDINGS

A chocolate mess

The hot toddy trifle

Poached pear on fire *pb*



*A glass of Jugged Hare 1800's inspired cherry mead served with sea buckthorn jelly**

Early Sitting 75 per person | Late Sitting 120 per person

pb Plant Based | All prices include VAT. Dishes marked with * are only featured on the Late Dining offering. 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.

THE
JUGGED HARE



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