



◆ **P U D D I N G S** ◆

English strawberries, white chocolate and vanilla mousse, basil sponge, candied lemon zest	7
Chilled coconut tapioca, rum roast pineapple, mango sorbet, passion fruit <i>(pb)</i>	7
Sticky toffee pudding, vanilla ice cream	7
Ice creams and sorbets <i>(sorbets pb)</i>	6

C H E E S E B O A R D 1 0

Black Cow Cheddar (hard, cow)
 Crozier Blue (blue, ewes)
 St. Thom (goat, soft)
 Oatcakes, crackers, apple chutney

Cheeseboard for two 18

S W E E T A N D F O R T I F I E D W I N E S

	75ml	Bottle
Quinta Ferreira Tawny 10 year	6.2	60
Muscat de Beaumes de Venise, Domaine de Coyeux, France '19 <small>375ml</small>	6.2	30
Royal Tokaji, Blue Label, Aszu, 5 Puttonyos, Hungary '13 <small>500ml</small>	9.3	60

D I G E S T I F S

All spirits are served as 50ml measures

Balvenie 14yr, Caribbean Cask, Speyside, Scotland	14.5
Glenfiddich 12yr, Speyside, Scotland	11
Suntory Toki, Japan	11
Talisker 10yo, Skye, Scotland	12
Woodford Reserve, USA	11

(pb) Plant based *(v)* Vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies.

For full allergen information please ask for the manager or go to www.thejuggedhare.com



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