

THE  
JUGGED HARE



GROUP SET MENU



THREE COURSES 45

*(not including table items, sides or cheese)*

◆ TABLE ◆

Grilled sourdough, smoked bacon  
and parsley butter | 4  
Green olives | 4.5

Smoked almonds | 4.5  
Black pudding croquettes, Guinness HP sauce | 8.5  
Spiced whitebait, tartare sauce | 8.5

◆ STARTERS ◆

Butternut squash soup, home-dried cherry tomatoes, toasted pumpkin seeds, crispy quail egg *(pb without egg)*  
Roast Jerusalem artichokes, Lincolnshire Poacher Cheddar, crispy kale and spring onion, sage dressing *(v)*  
Half pint of prawns, Marie Rose sauce  
Slow braised Tamworth pork shoulder rillettes, whipped lardo, cornichons, capers,  
Jugged Hare pickled onions, grilled sourdough

◆ MAINS ◆

Soft cheese, basil and sunflower seed stuffed courgette, roast garlic breadcrumbs,  
turmeric spiced couscous, pickled red cabbage *(pb)*  
Roast fillet of Brixham hake, mussels, bouillabaisse sauce, saffron potatoes, braised celery  
Roast corn-fed chicken breast, creamed mashed potatoes, baby onions,  
buttered baby leeks, wild mushroom sauce  
350g Longhorn sirloin steak, hand cut chips, roast bone marrow, watercress,  
Béarnaise sauce and peppercorn jus *(supplement 6)*

◆ SIDES 4.5 ◆

Tenderstem broccoli, anchovy,  
lemon and garlic breadcrumbs  
Buttered cavolo nero  
Red wine braised red cabbage

Winter leaf salad, wholegrain  
mustard dressing  
New potatoes, shallot  
and chive butter

Mash, gravy, pork crackling  
Hand cut chips  
French fries

◆ PUDDINGS ◆

Red wine poached plums, cashew ice cream,  
crumble *(pb)* 7.5  
Dark chocolate marquise, Morello cherry sorbet,  
boozy cherries 7.5  
Sticky toffee pudding, vanilla ice cream 7.5  
Ice creams and sorbets *(sorbets pb)* 6.5

CHEESEBOARD 12

Black Cow Cheddar (hard, cow)  
Crozier Blue (blue, ewes)  
St. Thom (goat, soft)  
Oatcakes, crackers, apple chutney  
*Cheeseboard for two 22*

*(pb)* plant based

Groups of 13 and over must pre-order from this menu, speak to our events team for details.  
Price per person: £45 including VAT (not including table items, side orders or cheeseboards).  
A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient.  
Caution, all game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from  
British fishing ports. Please let our team know if you have any allergies, and for full allergen information please ask  
for the manager or go to [www.thejuggedhare.com](http://www.thejuggedhare.com)



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