



## GROUP SET MENU



### THREE COURSES 55

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

#### ◆ TABLE ◆

Grilled sourdough, smoked bacon and parsley butter | 6

Pigs in blankets, bread sauce | 9.5

Black pudding croquettes, Guinness HP sauce | 9.5

Anchovy toast | 11.5

Whipped cod's roe, crispy Serrano, sourdough | 13

Green olives | 6

Smoked almonds | 5

#### ◆ STARTERS ◆

Chalk stream trout tart, horseradish roe

Chicken liver Madeira parfait, onion jam, sourdough

Buffalo burrata, heritage beets, whiskey toasted oats, plum relish *(v)*

#### ◆ MAINS ◆

Wild Suffolk red deer loin, spiced red cabbage, fondant potato, sprouts, game jus

250g aged rump steak, hand cut chips, watercress, peppercorn jus *(supplement 6)*

Cornish fish pie: smoked haddock, cod, salmon, mussels, spinach and peas, gratinated Cheddar top

Nut roast Wellington, chestnut stuffing, roast potatoes, Brussels sprouts, carrots, pb gravy *(pb)*

#### ◆ SIDES ◆

Winter greens | 5

Spiced red cabbage | 6

Brussels sprouts, parsnips and carrots | 6

Skinny fries | 6

Triple cooked hand cut chips | 7

Mixed leaf salad, wholegrain mustard dressing | 4.5

Béarnaise sauce

Beef gravy

Peppercorn jus

*all 3.5*

#### ◆ PUDDINGS 9.5 ◆

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate tart, blackberries, whipped crème fraîche

Baked vanilla cheesecake, blackberries, dark chocolate sorbet *(pb)*

Ice creams and sorbets *(sorbets pb)*

#### BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, St. Thom; chutney, crackers, grapes and celery

*Cheeseboard for two 6 supplement*

*10 year old Tawny Port, Douro, Portugal*

*Glass: 8.2; bottle 62*

*(pb)* plant based *(v)* vegetarian

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.

Price per person: £55 including VAT (not including table items, sides or cheese).

A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient.

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 go to [thejuggedhare.com](http://thejuggedhare.com)



THE  
JUGGED  
HARE

49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | WWW.THEJUGGEDHARE.COM

📷 @THEJUGGEDHARE | 📘 /THEJUGGEDHARE

WWW.ETMGROUP.CO.UK