



SPRING SET MENU
21ST MARCH - 12TH JUNE 2023



THREE COURSES 55

✦ STARTERS ✦

Foraged mushroom & wild garlic crumpet, Cotswold Legbar egg *(pb without egg)*

Whipped salt fish, caper hash browns, quail's egg

'Very' London Particular - split lentil soup, cured pork & wild boar

Potted smoked chicken & spring onion, gherkins, sourdough toast

✦ MAINS ✦

Atlantic cod, clams, cavolo nero, crushed peas, capers

Confit duck leg, smoked sausage, chard & cannellini bean stew

Roast Old Spot pork belly, swede mash, silverskin onions, wholegrain mustard gravy

Spelt risotto, creamed celeriac, black truffle *(pb)*

✦ PUDDINGS ✦

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate tart, blackberries, whipped crème fraîche

Baked cheesecake, raspberry sorbet *(pb)*

Cornish Yarg, plum chutney, crackers *(v) (supp 6)*

(v) vegetarian *(pb)* plant based

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. 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



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