



GROUP SET MENU



THREE COURSES 55

(not including table items, sides or cheese)

◆ TABLE ◆

Grilled sourdough, smoked bacon
and parsley butter | 6
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 ◆

Truffle leek and potato soup, smoked eel on toast,
soft boiled quail's egg *(v without eel) (served chilled or warm)*

Chicken liver Madeira parfait, onion jam, sourdough

Buffalo burrata, heritage tomato salad, rosemary and shallot dressing *(v) (pb without burrata)*

◆ MAINS ◆

Spatchcock wood pigeon, English cherries, mascarpone, pigeon jus
250g aged rump steak, hand cut chips, watercress, peppercorn jus *(supplement 6)*

Fish pie: smoked haddock, wild sea trout, mussel, cod, spinach and peas

Flamed cauliflower steak, cauliflower purée, capers and raisins,
foraged coastal herbs, hazelnuts *(pb)*

◆ SIDES 5 ◆

Buttered spring greens
Mixed leaf salad, wholegrain
mustard dressing

New potatoes, shallot
and chive butter

Hand cut chips
French fries

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream
Dark chocolate tart, blackberries,
whipped crème fraîche
Baked vanilla cheesecake, raspberry compote,
gingerbread *(pb)*
Ice creams and sorbets *(sorbets pb)*

BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cows); Cashel Blue
(blue, ewes); Golden Cross (soft, goats);
chutney, crackers, grapes and celery

*supplement 5 or can be offered
as an additional course for 15*

*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.

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



THE
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HARE

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