



GROUP SET MENU

THREE COURSES 45

(not including table items, sides or cheese)

◆ TABLE ◆

Grilled sourdough, smoked bacon
and parsley butter | 3.5
Green olives | 4

Smoked almonds | 4
Black pudding croquettes, Guinness HP sauce | 7.5
Spiced whitebait, tartare sauce | 7.5

◆ STARTERS ◆

White onion and Cheddar soup, beef heart
English asparagus, radish, garlic mayonnaise *(pb)*
Half pint of prawns, Marie Rose sauce

Braised guinea fowl, wild mushroom and spring onion terrine wrapped in cured ham, piccalilli, sourdough

◆ MAINS ◆

Whole globe artichoke stuffed with wild mushrooms and crispy capers, peas and broad beans, salsa verde *(pb)*
Grilled whole Cornish plaice, purple broccoli, brown shrimps, caper and chive butter sauce
Roast corn-fed chicken breast, creamed mashed potatoes, baby onions,
buttered baby leeks, wild mushroom sauce
Haunch of wild Suffolk roe deer, black pudding and potato gratin, spinach, baby beetroot, game jus
350g Longhorn sirloin steak, hand cut chips, watercress, Bearnaise sauce and peppercorn jus *(supplement 6)*

◆ SIDES 4 ◆

Purple broccoli,
crisp shallots
Buttered chard

Summer leaf salad,
rapeseed and mustard
Jersey Royal potato salad

Minted Jersey Royals
Mash, gravy,
pork crackling

Hand cut chips
French fries

◆ PUDDINGS ◆

English strawberries, white chocolate and vanilla
mousse, basil sponge, candied lemon zest
Chilled coconut tapioca, rum roast pineapple,
mango sorbet, passion fruit *(pb)*
Sticky toffee pudding, vanilla ice cream

CHEESEBOARD

Black Cow Cheddar (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (goat, soft)
Oatcakes, crackers, apple chutney
(supplement 4)

(pb) plant based

Set menu for tables of 21 people or more.

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



THE
JUGGED
HARE

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