



3 COURSE SET MENU 38

◆ TABLE ◆

Artisan bread, organic butter | 3
Wild garlic bread, black olives, basil *(pb)* | 5
Green olives | 4

Beer candied bacon, mustard whip | 5
Black pudding croquettes, stout sauce | 7.5

◆ STARTERS ◆

Caramelised shallot soup, pinhead oatmeal skirlie, nettle oil *(pb)*
Globe artichoke, whipped ricotta, courgette, salmoriglio *(v)*
The Hare éclair - duck and chicken liver parfait, parsnip purée, capers, Cumberland sauce
Jugged Hare tinned salmon, soda bread

◆ MAINS ◆

Wild Suffolk roe deer loin, braised shoulder croquette, heritage carrots, cep gravy
220g Cumbrian flat iron steak, peppercorn sauce, French fries
Gratinated fish pie, dill crust, buttered peas
Root vegetable and field mushroom "Wellington", chestnut sauce *(pb)*

◆ SIDES 4.5 ◆

Spring greens, garlic and chilli oil
Sautéed spinach
Mixed leaf salad, house dressing

Pease pudding
Steamed whole grains,
toasted almonds

Creamed mashed potatoes
Triple cooked chips
French fries

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream
White chocolate and raspberry cheesecake, crème fraîche and elderflower sorbet
Chestnut and dark chocolate brownie, tonka bean ice cream
Yorkshire rhubarb and blood orange compote, ginger hobnob *(pb)*

(pb) plant based *(v)* vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.
All our fish is responsibly sourced and wherever possible, purchased from British fishing ports.
Our dish names don't always mention every ingredient. 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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