



## ◆ PUDDINGS ◆

Red wine poached plums, cashew ice cream, crumble <i>(pb)</i>	7.5
Dark chocolate marquise, Morello cherry sorbet, boozy cherries	7.5
Sticky toffee pudding, vanilla ice cream	7.5
Ice creams and sorbets <i>(sorbets pb)</i>	6.5

## CHEESEBOARD 12

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

*Cheeseboard for two 22*

## SWEET AND FORTIFIED WINES

	75ml	Bottle
Quinta Ferreira Tawny 10 year	6.2	60
Muscat de Beaumes de Venise, Domaine de Coyeux, France '19 <small>375ml</small>	6.2	30
Royal Tokaji, Blue Label, Aszu, 5 Puttonyos, Hungary '13 <small>500ml</small>	9.3	60

## DIGESTIFS

*All spirits are served as 50ml measures*

Balvenie 14yr, Caribbean Cask, Speyside, Scotland	14.5
Glenfiddich 12yr, Speyside, Scotland	11
Suntory Toki, Japan	11
Talisker 10yo, Skye, Scotland	12
Woodford Reserve, USA	11

*(pb)* Plant based *(v)* Vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies.

For full allergen information please ask for the manager  
 or go to [www.thejuggedhare.com](http://www.thejuggedhare.com)



49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | [WWW.THEJUGGEDHARE.COM](http://WWW.THEJUGGEDHARE.COM)

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