



◆ P U D D I N G S ◆

Pistachio frangipane tart, plum sorbet, mulled figs <i>(pb)</i>	7.5
Gingerbread, dark chocolate delice, kumquat compote, mulled wine syrup	7.5
Sticky toffee pudding, vanilla ice cream	7.5
Ice creams and sorbets <i>(sorbets pb)</i>	6.5

BRITISH CHEESEBOARD 12

Black Cow Cheddar (hard, cow)
 Crozier Blue (blue, ewes)
 St. Thom (soft, goat)
 Pear and saffron chutney, wafers and grapes
Cheeseboard for two 22

SWEET AND FORTIFIED WINES

	75ml	Bottle
Quinta Ferreira Tawny Port 10 year	6.4	62
Muscat de Beaumes de Venise, Domaine de Coyeux, France '19 <small>375ml</small>	6.2	30
Royal Tokaji, Blue Label, Aszú, 5 Puttonyos, Hungary '13 <small>500ml</small>	9.4	62

D I G E S T I F S

All spirits are served as 50ml measures

Balvenie 14yr, Caribbean Cask, Speyside, Scotland	14.5
Glenfiddich 12yr, Speyside, Scotland	11
Suntory Toki, Japan	11.75
Talisker 10yo, Skye, Scotland	12
Woodford Reserve, USA	11.75

(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



49 CHISWELL ST, LONDON EC1Y 4SA
020 7614 0134 | WWW.THEJUGGEDHARE.COM

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