



◆ **PUDDINGS 9.5** ◆

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream

Baked vanilla cheesecake, blackberries, dark chocolate sorbet *(pb)*

Spiced carrot suet pudding, dark rum custard

Gooseberry & mint pie, vanilla ice cream

Chocolate & Bailey's semifreddo, candied walnuts, dark chocolate sauce

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, Rosary Ash goat's cheese

Chutney, crackers, grapes, celery

Cheeseboard for one: 15; for two: 28

10 year old Tawny Port, Douro, Portugal

Glass: 7.3; bottle 63

SWEET AND FORTIFIED WINES

	75ml	Bottle
Muscat de Beaumes de Venise, Domaine de Coyeux, France '12	7.2	32
Royal Tokaji, Blue Label, Aszú, 5 Puttonyos, Hungary '17	13.9	85
Barros, 10 Year Old Tawny Port, Douro, Portugal	7.3	63
Domine Brial, ile, Hors d'age, Rivesaltes, France NV	5.9	49

DIGESTIFS

All spirits are served as 50ml measures

Arran 10y, Scotland	15
La Vieille Prune, Louis Roque	16.5
WhistlePig 10y Rye, USA	20.5
Bas Armagnac VSOP, 7 years, Chateau de Lacquy	17.5

(pb) plant based

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 thejuggedhare.com



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