



◆ **PUDDINGS** ◆

Sticky toffee pudding, vanilla ice cream	7
Carrot, apricot and walnut cake, malted milk ice cream	7
Dark chocolate torte, poached figs, mulled wine syrup, ginger and oat crumble (pb)	7
Ice creams and sorbets (<i>sorbets pb</i>)	6

CHEESEBOARD 10

Cornish Kern (hard, cow)
 Crozier Blue (blue, ewes)
 St. Thom (goat, soft)
 Crackers, apple chutney

Cheeseboard for two 20

SWEET AND FORTIFIED WINES

	75ml	Bottle
Quinta Ferreira Tawny 10 year	6.2	60
Château Filhot, 2 ^{ème} Cru Classé, Sauternes, Bordeaux, France '10 <small>375ml</small>	9.8	48
Royal Tokaji, Blue Label, Aszu, 5 Puttonyos, Hungary '13 <small>500ml</small>	9.2	60
Disznoko, Aszu, 5 Puttonyos, Tokaji, Hungary '07 <small>500ml</small>		80

DIGESTIFS

All spirits are served as 50ml measures

Balvenie 12yo Speyside, Scotland	10
Balvenie 14yr, Caribbean Cask, Speyside, Scotland	12
Glenfiddich 12yo, Speyside, Scotland	10
Glenfiddich IPA, Speyside, Scotland	14
Talisker 10yo, Skye, Scotland	12

(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



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