



◆ PUDDINGS 7 ◆

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)*



CHEESEBOARD 12

Cornish Kern (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (goat, soft)
Malt loaf, flatbread, chutney, walnuts
Cheeseboard for two 22

SWEET AND FORTIFIED WINES

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