



BEEF AND MALBEC

MONDAY 7TH, TUESDAY 8TH, WEDNESDAY 9TH DECEMBER

The nights are closing in so it's the perfect time to indulge with a match made in heaven as we raise a glass of Malbec expertly selected to compliment tonight's stunning beef dishes. Quite simply, this is the big one... enjoy with gusto!

Beef dripping bread, blue cheese rarebit

Parsley and bone marrow crusted plaice, slow braised beef shin, spaetzle

Clos Troteligotte, K-nom, Cahors, France '18

Roast sirloin of Longhorn beef, braised beef potato gratin, spinach, black pudding croquette, bacon, onion and parsley jus

Malbec, 1300, Andeluna, Uco Valley, Mendoza, Argentina '18

Muscovado and ginger sponge, beef fat fudge, bone marrow ice cream, smoked salted caramel

Buttered Coffee Old Fashioned with Singleton of Dufftown Whiskey

7.30PM | 3 COURSES | 2 WINES AND A COCKTAIL | £55 PER PERSON



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Caution, all game dishes may contain shot. The £55 per person includes VAT and 12.5% service charge. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.thejuggedhare.com