



TURNER & GEORGE

WITH BLACK COW VODKA

TUESDAY 20TH JULY

Tonight we enjoy a feast from the London meat merchants Turner & George. Turner and George butcher's shop is a haven for food enthusiasts, serving the best meat from British native breeds, reared on independent farms and smallholdings, and dry-aged in house.

These exceptional cuts have been perfectly paired with stunning milk-based vodka cocktails from Black Cow Vodka, along with a great wine for the main event.

So sit back, relax and be ready for a rather beefy night ahead.



Grilled sourdough, bone marrow and thyme dripping

Ox cheek, crayfish and stout pie, horseradish jus

The Dirty Cow

Black Cow vodka martini with olive brine and vermouth. Bold, cold and fitting for such an event.

Roast 45 day aged Turner and George sirloin, beef heart and oxtail croquette,
roast grelot onion, baked hasselback new potatoes, pea purée,
tomato and thyme beef jus

Santa Julia, Organico, Malbec, Mendoza, Argentina

Strawberry Bakewell tart, candied hazelnuts, Jersey clotted cream

Strawberry old fashioned

Black Cow strawberry vodka, bitters, orange flesh, black pepper. A drink designed to pair perfectly with the tart.

Black Cow Cheddar, beef dripping biscuit, orange marmalade

7PM | 4 COURSES | WINE AND COCKTAILS | £60 PER PERSON



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Price per person inclusive of 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.