



DAILY PRE THEATRE MENU

Available 5:30pm-6:30pm

2 COURSES 25 | 3 COURSES 29

◆ TABLE ◆

Grilled sourdough, smoked bacon
and parsley butter | 4
Green olives | 4.5

Smoked almonds | 4.5
Black pudding croquettes, Guinness HP sauce | 8.5
Spiced whitebait, tartare sauce | 8.5

◆ STARTERS ◆

Butternut squash soup, home-dried cherry tomatoes, toasted pumpkin seeds, crispy quail egg *(pb without egg)*

Roast Jerusalem artichokes, Lincolnshire Poacher Cheddar, crispy kale and spring onion, sage dressing *(v)*

Half pint of prawns, Marie Rose sauce

Wild boar Scotch egg, English mustard mayonnaise

◆ MAINS ◆

Soft cheese, basil and sunflower seed stuffed courgette, garlic roast breadcrumbs,
turmeric spiced couscous, pickled red cabbage *(pb)*

Roast fillet of Brixham hake, mussels, bouillabaisse sauce, saffron potatoes, braised celery

Pie of the day, mashed potatoes, gravy

Double cheeseburger, pickles, French fries *add bacon 2*

◆ SIDES 4.5 ◆

Tenderstem broccoli, anchovy,
lemon and garlic breadcrumbs

Buttered cavolo nero

Red wine braised red cabbage

Winter leaf salad, wholegrain
mustard dressing

New potatoes, shallot
and chive butter

Mash, gravy, pork crackling

Hand cut chips

French fries

◆ PUDDINGS ◆

Red wine poached plums,
cashew ice cream, crumble *(pb)*

Dark chocolate marquise,
Morello cherry sorbet, boozy cherries

Sticky toffee pudding, vanilla ice cream

Ice creams and sorbets *(sorbets pb)*

CHEESEBOARD

Black Cow Cheddar (hard, cow)

Crozier Blue (blue, ewes)

St. Thom (goat, soft)

Oatcakes, crackers, apple chutney

Cheeseboard for two 6 supplement

Pre-starters (Table items) and side orders are not included in set price

The latest booking time for this menu is 6.15pm

(pb) plant based *(v)* vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports.

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



THE
JUGGED
HARE

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