



DAILY PRE THEATRE MENU

Available 5:30pm-6:30pm

2 COURSES 30 | 3 COURSES 35

◆ TABLE ◆

Grilled sourdough, smoked bacon
and parsley butter | 6

Pigs in blankets, bread sauce | 9.5

Black pudding croquettes, Guinness HP sauce | 9.5

Anchovy toast | 11.5

Whipped cod's roe, crispy Serrano,
sourdough | 13

Green olives | 6

Smoked almonds | 5

◆ STARTERS ◆

Winter squash and truffle soup, toasted chestnuts, pumpkin seeds *(pb)*

Chalk stream trout tart, horseradish, roe

Buffalo burrata, heritage beets, whiskey toasted oats, plum relish *(v)*

Barbary duck and green peppercorn rilette, pear and orange jam, brioche

◆ MAINS ◆

Cornish fish pie: smoked haddock, cod, salmon, mussels, spinach and peas, gratinated Cheddar top

Pork, fennel and chilli sausages, mustard mashed potatoes, spring cabbage, caramelised onion gravy

Aged rib-cap beefburger, smoked cheese, Lyonnaise onions, pickles, French fries

Nut roast Wellington, chestnut stuffing, roast potatoes, Brussels sprouts, carrots, pb gravy *(pb)*

◆ SIDES ◆

Winter greens | 5

Spiced red cabbage | 6

Brussels sprouts, parsnips
and carrots | 6

Skinny fries | 6

Triple cooked hand cut chips | 7

Mixed leaf salad, wholegrain
mustard dressing | 4.5

Béarnaise sauce

Beef gravy

Peppercorn jus

all 3.5

◆ PUDDINGS ◆

Sticky toffee pudding, butterscotch sauce,
vanilla ice cream

Dark chocolate tart, blackberries, whipped crème fraîche

Baked vanilla cheesecake, blackberries, dark chocolate
sorbet *(pb)*

Ice creams and sorbets *(sorbets pb)*

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, St. Thom;
chutney, crackers, grapes and celery

*Cheeseboard for two 6 supplement
10 year old Tawny Port, Douro, Portugal
Glass: 8.2; bottle 62*

Table items and sides are not included in the 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 go to thejuggedhare.com



THE
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