

DAILY PRE THEATRE MENU

Available Monday - Saturday, 5:30pm-6:30pm

2 COURSES 30 | 3 COURSES 35

TABLE +

Bannock, daily butter | 6.5

Black pudding croquettes, Guinness HP sauce | 9.5

Haggis Scotch egg, English mustard | 9.5

Nocellara green olives | 6

Anchovy olives | 7.5

Smoked almonds | 6

+STARTERS+

London Particular - split lentil soup, cured pork & wild boar

Rabbit & ham hock fritter, mustard prunes, piccalilli

Whipped salt fish, caper hash browns, gherkin vinaigrette

Wild mushroom & Cacklebean egg crumpet, lovage pesto (v) (pb without egg)

♠ MAINS ◆

Peterhead cod, Shetland mussels, black cabbage, spiced chickpeas

Suffolk chicken breast, oyster mushroom, artichoke, wet garlic, chicken gravy

Aged rib-cap beefburger, smoked cheese, caramelised onions, pickles, fries

Spring vegetable, feta, lovage & cannellini bean stew, toasted seeds (pb)

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Green beans, anchovy butter | 7

Hispy cabbage, capers & raisins | 6

SIDES

Skinny fries | 6

Triple cooked chips | 7

Creamed sweetcorn, pickled chilli, crispy shallots | 7

Mixed leaves, mustard dressing | 5

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PUDDINGS 9.5



Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Baked cheesecake, berry compote *(pb)*Dark chocolate tart, whipped crème fraîche
Ice creams & sorbets *(sorbets pb)*

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, Rosary Ash goat's cheese: chutney, crackers, grapes, celery Cheeseboard for one: 15; for two: 28

10 year old Tawny Port, Douro, Portugal Glass: 6.4; 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



49 CHISWELL ST, LONDON EC1Y 4SA 020 7614 0134 | WWW.THEJUGGEDHARE.COM

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