



## PRE-THEATRE PACKAGE 2 COURSES 35 | 3 COURSES 40

This menu includes a complimentary welcome drink, please choose from our selection of House Wine's, Bottle of Heineken, Heineken 0% or Jugged Hare, Pale Ale, London 4.2%.

Available Monday - Saturday, 5:00pm-6:30pm.

### ◆ TABLE ◆

Bannock, daily butter | 6.5

Black pudding croquettes, Guinness HP sauce | 9.5

Haggis Scotch egg, English mustard | 9.5

Green Nocellara olives | 6

Anchovy olives | 7.5

Smoked almonds | 6

### ◆ STARTERS ◆

Whipped salt fish, caper hash browns, gherkin vinaigrette

Guinea fowl & ham hock fritter, mustard prunes, piccalilli

Charred sweetcorn & yellow pepper gazpacho, spring onion, shallots *(pb)*

Crispy goat's cheese, beet leaves, orange dressing *(v)*

### ◆ MAINS ◆

Peterhead cod, anchovy colcannon, kale, garlic & brown butter sauce

Confit duck leg, creamed sweetcorn, chard, toasted seeds, duck jus

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

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

### ◆ SIDES ◆

Green beans, anchovy butter | 6

Creamed sweetcorn, pickled chilli,  
crispy shallots | 6

Skinny fries | 6

Triple cooked chips | 6.5

Mixed leaves,  
mustard dressing | 5

### ◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream

Chocolate ganache tart, blueberry, crème fraîche

Cheesecake, berry compote *(pb)*

Ice creams & sorbets *(sorbets pb)*

### BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, Goat's cheese;  
chutney, crackers, grapes and celery

*Cheeseboard for two 6 supplement  
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

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](http://thejuggedhare.com)



THE  
JUGGED  
HARE

49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | [WWW.THEJUGGEDHARE.COM](http://WWW.THEJUGGEDHARE.COM)

[@THEJUGGEDHARE](https://www.instagram.com/thejuggedhare) | [/THEJUGGEDHARE](https://www.facebook.com/thejuggedhare)

[WWW.ETMGROUP.CO.UK](http://WWW.ETMGROUP.CO.UK)