



DAILY PRE THEATRE MENU

Available 5:30pm-6:30pm

2 COURSES 30 | 3 COURSES 35

◆ TABLE ◆

Grilled sourdough, smoked bacon
and parsley butter | 6

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 ◆

Truffle leek and potato soup, soft boiled quail's egg *(v)*
(served chilled or warm)

Cornish mackerel, remoulade, burnt apple, walnuts

Heritage tomato salad, rosemary and shallot dressing *(pb)*

Chicken liver Madeira parfait, onion jam, sourdough

◆ MAINS ◆

Fish pie: smoked haddock, wild sea trout, mussel, cod, spinach and peas

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

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

Flamed cauliflower steak, cauliflower purée, capers and raisins,
foraged costal herbs, hazelnuts *(pb)*

◆ SIDES 5 ◆

Buttered spring greens

Mixed leaf salad, wholegrain
mustard dressing

New potatoes, shallot
and chive butter

Hand cut chips

French fries

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream

Dark chocolate tart, blackberries,
whipped crème fraîche

Baked vanilla cheesecake, raspberry compote,
gingerbread *(pb)*

Ice creams and sorbets *(sorbets pb)*

BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cows); Cashel Blue
(blue, ewes); St. Thom (soft, goats);
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 ask for the manager or go to thejuggedhare.com



THE
JUGGED
HARE

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

📷 @THEJUGGEDHARE | 📘 /THEJUGGEDHARE

WWW.ETMGROUP.CO.UK