



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 | 5

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

◆ STARTERS ◆

Cream of cauliflower soup, Jugged Hare ale rarebit, sourdough crouton
Salt baked heritage beetroot and carrots, celeriac purée, red wine shallots, fried capers, tarragon sauce *(pb)*
Half pint of prawns, Marie Rose sauce
Wild boar Scotch egg, English mustard mayonnaise

◆ MAINS ◆

Flamed cauliflower steak, yeasted cauliflower purée, caper and raisins,
foraged costal herbs, candied hazelnuts *(pb)*
Roast fillet of Atlantic cod, mussel, pea and leek kedgerree, curried egg velouté
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 ◆

Pistachio frangipane tart, plum sorbet, mulled figs *(pb)*
Gingerbread, dark chocolate delice,
kumquat compote, mulled wine syrup
Sticky toffee pudding, vanilla ice cream
Ice creams and sorbets *(sorbets pb)*

BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (soft, goat)
Pear and saffron chutney, wafers and grapes
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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