



AUTUMN SET MENU
26TH SEPTEMBER - 12TH NOVEMBER 2023



THREE COURSES 55

✦ STARTERS ✦

Smoked mackerel pâté, beetroot, toasted rye

Whipped salt fish, caper hash browns, quail's egg

Pork & pistachio terrine, piccalilli, sourdough toast

Butternut squash & ginger soup, sunflower seeds, crispy Cheddar *(pb)*

✦ MAINS ✦

Cornish cod, brown crab colcannon, fennel, shellfish sauce

Corn fed chicken breast, confit leg hash, dumplings, pumpkin, tarragon sauce

Truman's stout beef steak, confit garlic mash, leeks, crispy shallots, beef jus

Smoked celeriac, wild mushrooms, tenderstem broccoli, salsa verde *(pb)*

✦ PUDDINGS ✦

Sticky toffee pudding, vanilla ice cream

Chocolate ganache tart, blueberry, crème fraîche

Cheesecake, berry compote *(pb)*

Black Cow Cheddar, plum chutney, crackers *(v) (supp 6)*

(v) vegetarian *(pb)* plant based

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.

Price per person: £55 including VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. All game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. 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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