



SUMMER SET MENU
13TH JUNE - 25TH SEPTEMBER 2023



THREE COURSES 55

◆ STARTERS ◆

Beetroot cured Cornish mackerel, smoked mackerel pâté, horseradish

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

Pork & pistachio terrine, piccalilli, sourdough toast

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

◆ MAINS ◆

Scottish salmon, broad beans, peas, sea beets, caper & shrimp sauce

Truffled guinea fowl 'Kiev', wilted spinach, garlic mashed potatoes

Roast Old Spot pork belly, swede mash, silverskin onions, wholegrain mustard gravy

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

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream

Chocolate ganache tart, blueberry, crème fraîche

Cheesecake, berry compote *(pb)*

Lincolnshire Poacher, 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



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