

THE
JUGGED HARE



◆ **UK GAME SEASON** ◆

WEDNESDAY 4TH OCTOBER

A gourmet night to celebrate the beautiful UK game season

AMUSE BOUCHE

Smoked eel, dulse, pickled pheasant egg

STARTER

Braised grouse gizzards & liver, Mrs Martin's red currants, choux pastry

Clos Lapeyre, Jurançon, France

MIDDLE COURSE

Wild Norfolk hare rack, puffed millet, shallots & carrots, hare jus

Sous les Cailloux Grillons, Gravillas, Saint Jean de Minervois, France

MAIN

Raised game pie of grouse, muntjac, rabbit & wild boar,
bone marrow gravy

Pinino, Rosso di Montalcino, Tuscany, Italy

CHEESE

Lincolnshire Poacher, Janet's garden plums, onion seed cracker

Pinot Noir, Günter Steinmetz, Kestener Paulinsberg, Mosel, Germany

PUDDING

Mulled suet & carrot pudding, Royal Game Scotch whisky custard

Domaine Brial, Tuile, Hors d'Age, Rivesaltes, France

PETIT FOURS

Coffee & truffled chocolate

**FIVE COURSE DINNER WITH WINE PAIRINGS,
AMUSE BOUCHE AND PETIT FOURS**

£125

Caution, game dishes may contain shot. All prices include VAT. Discretionary 12.5% service charge will be added to the final bill. All our fish & game is responsibly sourced and wherever possible, purchased from British fishing ports & game suppliers throughout the UK. 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