



SPRING SET MENU

THREE COURSES 65

◆ TABLE ◆

Bannock, cultured butter | 6

Black pudding croquettes, Guinness sauce | 9.5

Haggis Scotch egg, English mustard | 9.5

Nocellara olives | 6

Anchovy olives | 7.5

Smoked almonds | 6

◆ STARTERS ◆

London Particular - split lentil soup, cured pork & wild boar

Rabbit & ham hock fritter, mustard prunes, piccalilli

Whipped salt fish, caper hash browns, gherkin vinaigrette

Wild mushroom & Cacklebean egg crumpet, lovage pesto *(v)* *(pb without egg)*

◆ MAINS ◆

Smoked Muscovy duck breast, celeriac, chicory, sour cherry jus

Saxon chicken breast, oyster mushroom, artichoke, wet garlic, chicken gravy

Peterhead cod, Shetland mussels, black cabbage, spiced chickpeas

Polenta, black quinoa, feta, spinach, truffle dressing *(pb)*

◆ SIDES ◆

Green beans, anchovy butter | 7

Hispy cabbage, capers & raisins | 6

Triple cooked chips | 7

Skinny fries | 6

Mixed leaves,
mustard dressing | 5

◆ PUDDINGS ◆

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*

Dark chocolate tart, whipped crème fraîche

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

Table items and sides are not included in the set price

(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: £65 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
JUGGED
HARE

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

 @THEJUGGEDHARE |  /THEJUGGEDHARE

ETMGROUP.CO.UK