

WEDNESDAY 1ST NOVEMBER

AMUSE BOUCHE

Braised squirrel croquette, rosehip, amaranth

IRONBARK PUMPKIN TARTLET

Rosary Ash goat's cheese, walnut, chicory

By Zeus Ioannou - Executive Chef at Aviary & Royal London House

Jurançon, Clos Lapeyre, France

'HAM, EGG & CHIPS'

Smoked ham hock croquette, duck egg, pease pudding

By Stewart Warner - Executive Chef at The Botanist Sloane Square, The Botanist Broadgate Circle & Marlowe

Grüner Veltliner, Colección, Finca La Colonia, Argentina

PETERHEAD COD

Cornish brown crab, woodland mushrooms, pickled shallots

By Rafael Liuth - Executive Chef at The Jugged Hare and Chiswell Street Dining Rooms

Roussanne, Olifantsberg, Breedekloof, South Africa

PAN-FRIED LINCOLNSHIRE PHEASANT BREAST

Leg croquette, parsnip purée, bacon jam, Parkin crumble, pickled blackberries

By Shavkat Mamurov - Executive Chef at Wagtail

Pino Noir, Gunter Steinmetz, Kestener Paulinsberg, Mosel, Germany

'CIGARS & COGNAC'

Dark chocolate, honeycomb cream, Cognac caramel

By Curtis Poole - Group Executive Pastry Chef

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

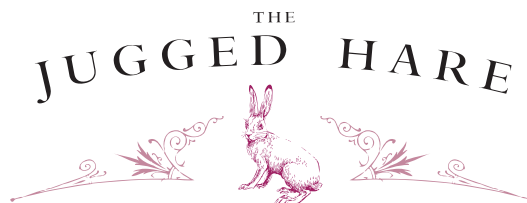
PETIT FOURS

Vanilla lemon marshmallow, sour strawberry rolls

**FIVE COURSE DINNER WITH WINE PAIRINGS,
AMUSE BOUCHE & 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



Get ready for an epic showdown of culinary mastery as our Executive Chefs go head-to-head in the 'Battle of the Pans' on Wednesday 1st November 2023.

Each of our Chefs has crafted a unique dish to showcase their culinary prowess.

You will enjoy an evening of gourmet delights, exceptional wine pairings and the company of fellow food enthusiasts, all set against a backdrop of friendly competition.

As you savour each dish, you will be tasked with the delightful responsibility of choosing the winning creation. Your vote will determine which Chef claims the coveted title of winner of the 'Battle of the Pans 2023'.



FIND OUT MORE

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