



## 3 COURSE SET MENU 38



### ◆ TABLE ◆

Nocellara olives | 4  
Homemade bread and butter | 2.5  
House goat's cheese ricotta, herb sauce, toast (v) | 4.5

Black pudding croquettes, HP sauce | 7.5  
Beer candied bacon, mustard whip | 4.5

### ◆ STARTERS ◆

Chilled pea soup, mint oil, sour cream, lemon (v)  
Burrata, beetroot, mixed seed granola, beetroot dressing (v)  
Pressed ham hock and black pudding terrine, prune and fig purée, pickled apricot  
**Jugged Hare** 'tinned' salmon, soda bread

### ◆ MAINS ◆

220g Cumbrian flat iron steak, peppercorn sauce, French fries  
Poached Cornish smoked haddock, sweet potato and cauliflower curry  
Crispy sweet potato, feta and spring onion cake, cherry tomato sauce (v)  
Cumbrian cheeseburger, onion and beet relish, saffron bun, firecracker sauce, triple cooked chips

### ◆ SIDES 4.5 ◆

Nutbourne heritage tomatoes, basil, balsamic, lemon  
Steamed lemon broccoli

French fries  
Triple cooked chips

Mixed herb salad, blue cheese dressing  
Venison cottage pie | 6

### ◆ PUDDINGS ◆

Stewed summer fruit, sweetened crème fraîche, meringue, nut crumble  
Potted chocolate mousse, chocolate crunch, honeycomb, citrus jelly  
Peach Melba, ginger crumb  
Sticky toffee pudding, salted caramel ice cream

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies. For full allergen information please ask for the manager or go to [www.thejuggedhare.com](http://www.thejuggedhare.com)



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