



3 COURSE SET MENU 38



◆ TABLE ◆

Green olives | 4
Artisan bread, organic butter | 3

Black pudding croquettes, stout sauce | 7.5
Beer candied bacon, mustard whip | 5

◆ STARTERS ◆

Game hotch potch

Celeriac and potato rösti, cauliflower purée, oyster mushroom *(pb)*

Wild boar and walnut terrine, pickled plums, fig purée, croutons

Jugged Hare 'tinned' salmon, soda bread

◆ MAINS ◆

220g Cumbrian flat iron steak, peppercorn sauce, French fries

Fish pie, egg yolk mash, dill crust

Field roast, butternut squash, kale, pumpkin seeds,
wild mushroom sauce *(pb)*

Cumbrian beef burger, Applewood Cheddar, streaky bacon,
relish, firecracker sauce, triple cooked chips

◆ SIDES 4.5 ◆

Kale, thyme roasted squash,
garlic oil

Chilli and garlic broccoli

Baby leaf salad,
house dressing

Braised red cabbage

French fries

Triple cooked chips

◆ PUDDINGS ◆

Winter berry and granola crumble, coconut sorbet *(pb)*

Chocolate and cherry opera cake

Pistachio rice pudding, stewed apricots

Sticky toffee pudding, salted caramel ice cream

(pb) plant based *(v)* vegetarian

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



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