



3 COURSE SET MENU 38



◆ TABLE ◆

Nocellara olives 4	Black pudding croquettes, HP sauce 7.5
House goat's cheese ricotta, herb sauce, toast (v) 4.5	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 beef burger, onion and beet relish, saffron bun, firecracker sauce, triple cooked chips

◆ SIDES 4.5 ◆

Nutbourne heritage tomatoes, basil, balsamic, lemon	French fries	Mixed herb salad, blue cheese dressing
Steamed lemon broccoli	Triple cooked chips	Venison cottage pie 6

◆ PUDDINGS ◆

- Stewed summer fruit, sweetened crème fraîche, meringue, nut crumble
- Potted chocolate mousse, chocolate crunch, honeycomb, citrus jelly
- Apple and rhubarb pie, vanilla and ginger ice cream
- 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 staff 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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