



THE
**JUGGED
HARE**

SET MENU

STARTERS

Field mushroom and chestnut soup, black trompettes £6.50

Mixed bean salad, pumpkin seeds, walnuts, horseradish dressing £9.50

Potted Yorkshire rabbit, pickles, aioli £11

Tranche of smoked Cornish mackerel, fennel and chilli slaw £9.50

MAINS

Roast whole poussin, smoked bacon, Caesar salad £17.50

Devonshire goat dopiazza curry, pilaf rice £22

Pan fried fillet of Brixham hake, tiger prawns, grilled leeks, prawn bisque £21

Red quinoa, heritage tomatoes, tenderstem broccoli, seeds, salsa verde £14

SIDES £4.50

Pointed cabbage and bacon

Chorizo mac 'n' cheese

Grilled sweetcorn, chilli butter

Hand cut chips / Mashed potatoes

Heritage tomato salad / Green leaf salad

PUDDINGS £6.50

Poached pear, buttermilk mousse, nougatine, pear sorbet

Chocolate mousse, poached damsons, pistachio ice cream

Pecan pie, maple and pecan ice cream

Cranachan ice cream, whisky syrup

Artisan cheese board, fruit chutney

(£9 supplement if taken as dessert, £15 as an additional course)

Wherever possible, we source our British ingredients from rare breed farmers, artisan producers and regional cheese makers. Game dishes may contain shot. For full allergen information please ask for the manager or go to www.thejuggedhare.com/menu

All prices include VAT. An optional 12.5% gratuity will be added to the final bill.

The Jugged Hare, 49 Chiswell Street, London, EC1Y 4SA
Reservations: 020 7614 0134 www.thejuggedhare.com