



THE
**JUGGED
HARE**

PUDDINGS £6.50

Dark chocolate mousse, gingerbread ice cream, honeycomb
PAIR WITH BARROS, COLHEITA, PORT '96 £7.90 (75ML)

Pear and almond slice, vanilla ice cream
PAIR WITH CHÂTEAU FILHOT, 2ÈME CRU CLASSÉ,
SAUTERNES, BORDEAUX, FRANCE '11 £9.70 (75ML)

Sticky toffee pudding, butterscotch, clotted cream
PAIR WITH ROYAL TOKAJI, BLUE LABEL,
ASZU 5 PUTTONYOS, HUNGARY '11 £8.60 (75ML)

Oat milk rice pudding, fig and brandy compote
PAIR WITH CHÂTEAU FILHOT, 2ÈME CRU CLASSÉ,
SAUTERNES, BORDEAUX, FRANCE '11 £9.70 (75ML)

Cranachan ice cream, whisky syrup
PAIR WITH BARROS, MONASTRELL, OLIVARES, JUMILLA, SPAIN '13 £7.70 (75ML)

Artisan cheese board, fruit chutney £15

Roll Right, Oxfordshire (cow's milk, soft, pasteurised)
Kidderston Ash, Cheshire (goat's milk, semi soft, pasteurised)
Cornish Yarg, Cornwall (cow's milk, semi-hard, pasteurised)
Mrs Bells Blue, Yorkshire (ewe's milk, soft, unpasteurised)
Black Cow Vintage Cheddar, Somerset (cow's milk, hard, unpasteurised)

Try a **British cheese board for two (£25) or four (£48)**
Add half a bottle of **Ferreira, 10 Year Tawny Port £30 or a whole bottle £60**

Wherever possible, we source our British ingredients from rare breed farmers,
artisan producers and regional cheese makers.
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 www.etmgroup.co.uk