



THE
**JUGGED
HARE**

SET MENU

STARTERS

Roast fennel and chestnut soup
Beetroot, parsnip and bitter leaf salad, hazelnuts, cranberry dressing
Potted Yorkshire rabbit, pickles, aioli
Tranche of smoked Cornish mackerel, fennel and chilli slaw

MAINS

Roast whole poussin, smoked bacon, Caesar salad
Braised Longhorn short rib of beef, beef shin croquette, Savoy cabbage,
horseradish mashed potatoes, gravy
Roast fillet of Peterhead cod, crushed Jerusalem artichokes,
sprout tops, lentil and mussel chowder
Pearl barley, roast cauliflower, walnuts, golden raisins, green herb dressing

SIDES £4.50

Kale and bacon
Chorizo mac 'n' cheese
Braised red cabbage

Hand cut chips
Mashed potatoes
Green leaf salad

PUDDINGS

Dark chocolate mousse, gingerbread ice cream, honeycomb
Sticky toffee pudding, butterscotch, clotted cream
Pear and almond slice, vanilla ice cream
Oat milk rice pudding, fig and brandy compote
Artisan cheese board, fruit chutney (*£9 supplement if taken as dessert, £15 as an additional course*)

Beware, good game dishes should always contain shot! All our fish is responsibly sourced and wherever possible, purchased from British fishing ports
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