



THE  
**JUGGED  
HARE**

**DAILY PRE & POST THEATRE / CONCERT MENU**

**5:30pm-6:30pm / 9:30pm-11pm**

2 courses @ £25 / 3 courses @ £29

Pre-starters (Table items) and side orders are not included in set price  
The latest booking times for these menus are 6.15pm and 10.45pm respectively

**TABLE**

Sourdough loaf, radishes £3 / Claudio's big green olives £4  
Crispy pig's ears, apple sauce £5  
Brixham scampi, tartare sauce £8  
Venison Scotch egg, Cumberland sauce £7.50  
Black pudding croquettes, Guinness sauce £7.50

**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

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](http://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](http://www.thejuggedhare.com) [www.etmgroup.co.uk](http://www.etmgroup.co.uk)