



THE  
**JUGGED  
HARE**

**PUDDINGS £6.50**

Dark chocolate mousse, gingerbread ice cream, honeycomb  
PAIR WITH QUINTA FERREIRA TAWNY 10 YEAR £6.20 (75ML)

Pear and almond slice, vanilla ice cream  
PAIR WITH CHÂTEAU FILHOT, 2ÈME CRU CLASSÉ,  
SAUTERNES, BORDEAUX, FRANCE '11 £10 (75ML)

Sticky toffee pudding, butterscotch, clotted cream  
PAIR WITH ROYAL TOKAJI, BLUE LABEL,  
ASZU 5 PUTTONYOS, HUNGARY '11 £8.90 (75ML)

Oat milk rice pudding, fig and brandy compote  
PAIR WITH CHÂTEAU FILHOT, 2ÈME CRU CLASSÉ,  
SAUTERNES, BORDEAUX, FRANCE '11 £10 (75ML)

Cranachan ice cream, whisky syrup  
PAIR WITH MONASTRELL, OLIVARES, JUMILLA, SPAIN '13 £7.90 (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](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)