



BATTLE OF THE PANS 2019

19TH JUNE, 7.30 - 10.30



5 COURSES | 5 WINES | £85 PER PERSON

✦ RAFAEL LIUTH ✦

The Jugged Hare

Fir smoked mackerel, verjus, mackerel croquette, pickled radish and turnip, coral tuile, smoked cod purée, horseradish

✦ DAN HODSON ✦

Aviary

Chalk Stream trout Scotch egg, smoked eel gribiche, dill oil

✦ JUDE SAM ✦

One Canada Square

Roast Hebridean lamb chop and breast, crispy brain, sweetbread farce, pea, bean and girolle fricassee, Jerusalem artichoke purée, apricot and aubergine chutney

✦ MATT GREENWOOD ✦

Chiswell Street Dining Rooms

Mrs Bell's Blue Cheese & Peanut Wontons, Aged Balsamic & Sweet Soy
Grilled Ragstone, Marcona Almonds, Pomegranate Molasses
Stinking Bishop & Pear Pie, Membrillo

✦ ANDY LITCHFIELD ✦

The White Swan

White chocolate and raspberry mousse, raspberry Chantilly sugar snap, elderflower and crème fraiche sorbet, house made lemon sherbet, raspberry gel, candied lemon

Wines chosen by ETM Group Sommelier Guillaume Mahaut

For all enquiries please contact
info@thejuggedhare.com | 020 7614 0134

Please let our staff know if you have any allergies.
For full allergen information please ask for the manager.



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