

## AUTUMN GROUP MENU



**TABLE** 

Bannock, house butter | 6.5

Black pudding croquettes, HP sauce | 9.5

Haggis Scotch egg, JH mustard | 9.5

Nocellara green olives | 6

Anchovy olives | 7.5

Smoked almonds | 6

## STARTERS -

Game pudding tart - partridge, wood pigeon & wild boar, piccalilli

The Hare Eclair - hare liver parfait choux

Whipped salt fish, caper hash browns, gherkin vinaigrette

Truffled artichoke, ricotta & squash on toast, JH fermented honey (pb)

## ♦ MAINS ◆

Confit duck leg, Cheddar polenta, black cabbage

Slow braised goat shoulder, wild rice, carrots, onions & bacon jus

North Sea cod, white bean, fennel, pepper & anchovy stew

House smoked celeriac, wild mushrooms, broccoli, salsa verde (pb)

Wild rice, Cheddar & mushrooms | 6.5

Tenderstem broccoli, garlic oil | 6.5

SIDES

Smoked goat baked beans | 7

Duck & squash hash 7.5

Triple cooked chips | 7

Mixed leaves, mustard dressing | 5

## ► PUDDINGS 🤘

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*Flourless chocolate & orange cake, whipped crème fraîche

JH affogato, coffee biscuit

Black Cow Cheddar, blueberry chutney, crackers (v) (supplement 6)

(v) vegetarian (pb) plant based



49 CHISWELL ST, LONDON EC1Y 4SA 020 8161 0190 | THEJUGGEDHARE.COM

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ETMGROUP.CO.UK