



PRE-THEATRE MENU

Monday - Saturday 5:30pm-6:30pm

2 COURSES 29.5 | 3 COURSES 34.5

◆ TABLE ◆

Bannock, house butter 6

Green olives 6 Anchovy olives 7.5

Haggis Scotch egg 9.5 Black pudding croquettes 11.5

◆ STARTERS ◆

Artichoke, truffled ricotta & tomatoes on sourdough *(pb)*

Cornish mackerel, radish, cucumber

Welsh lamb, lamb fat scone, pickles

Wood pigeon, beetroot, mustard seeds

◆ MAINS ◆

Smoked aubergine, black garlic, romesco *(pb)*

Monkfish, Isle of Wight tomatoes, curry butter

Norfolk rabbit, lentils, green beans & peas, tarragon

Guinea fowl, chorizo, charred corn, courgettes

◆ SIDES ◆

Smoked potato salad 6.5

Tenderstem broccoli 7

Green beans & almonds 7

Creamed sweetcorn 6.5

Triple cooked chips 7

Butterhead & beet leaves,
mustard dressing 5

◆ PUDDINGS ◆

Peach & lemon pudding, clotted cream

Affogato, coffee biscuit

Dark chocolate tart, whipped crème fraîche

Baked cheesecake, berry compote *(pb)*

Ice creams & sorbets *(sorbets pb)* 7

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue,
Rosary Ash goat's cheese;
chutney, crackers, grapes & celery

8 supplement

LBV Port, Ferreira, Douro, Portugal '15
Glass: g; bottle 62

Table items and sides are not included in the set price. The latest booking time for this menu is 6.15pm.

(pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information please go to thejuggedhare.com



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