

PRE-THEATRE MENU

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

2 COURSES 29.5 | 3 COURSES 34.5

TABLE +

Bannock, house butter | 6.5

Black pudding croquettes, HP sauce | 9.5

Haggis Scotch egg, JH mustard | 9.5

Pork crackling | 4.5 Green olives | 6 Anchovy olives | 7.5 Smoked almonds | 6

+STARTERS+

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

The Hare Eclair - hare liver parfait choux

Whipped salt fish, caper hash browns, gherkin viniagrette

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

♦ MAINS

Confit duck leg, Cheddar polenta, black cabbage

Slow braised goat shoulder, wild rice, carrots, onion & 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



Flourless chocolate & orange cake, whipped crème fraîche

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote (pb)

JH affogato, coffee biscuit

Ice creams & sorbets (sorbets pb)

A glass of house cherry mead 6

BRITISH CHEESEBOARD

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

6 supplement

LBV Port, Ferreira, Douro, Portugal '15 Glass: 6.6; bottle 55

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

(pb) plant based (v) vegetarian



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