



NEW YEAR'S EVE 2025

New Year's Eve at The Jugged Hare promises bold flavours, an immersive ambiance, and live music for an unforgettable night of seasonal dishes paired with fine wines. Enjoy live musicians as they set the tone for a lively, stylish countdown to 2026.

Wild boar fennel salami, piccalilli



Smoked duck breast, plum, chicory, celeriac purée

Native lobster tart, Chapel Down sauce

Ale roasted Ironbark pumpkin, cream cheese, toasted seeds, chervil (pb)

Pinot Gris XIV, Pulenta Estate, Mendoza, Argentina or Pinot Noir, Corralillo, Matetic, San Antonio, Chile



Suffolk venison Wellington, duck liver & port parfait, Dauphinoise potatoes, truffle jus

Wild Scottish halibut, fennel, shellfish bisque

Chestnut & feta ravioli, crisp sage, black trumpet sauce (pb)

Chinon, Les Chanteaux, Couly-Dutheil, France or Les Allées de Cantemerle, Haut-Médoc, Bordeaux, France



Black Cow cheese, cranberry chutney, crackers



Lemon & honey cake, stem ginger

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote (pb)

Sauternes, La Fleur d'Or, Bordeaux, France

A glass of Hackney sloe gin & dark chocolate truffles

Five courses £120 per person

Wine pairing £40 per person

A discretionary 12.5% service charge will be added to your final bill. Caution, game dishes may contain shot. All our fish & game is responsibly sourced and wherever possible, purchased from British fishing ports & game suppliers throughout the UK. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.



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