



## SUMMER SET MENU

### THREE COURSES 65

#### TABLE

Bannock, cultured butter   6.5	Nocellara green olives   6
Black pudding croquettes, Guinness sauce   9.5	Anchovy olives   7.5
Haggis Scotch egg, English mustard   9.5	Smoked almonds   6

#### STARTERS

- Guinea fowl & ham hock fritter, mustard prunes, piccalilli
- Whipped salt fish, caper hash browns, gherkin vinaigrette
- Charred sweetcorn & yellow pepper gazpacho, spring onion, shallots *(pb)*
- Crispy goat's cheese, beet leaves, orange dressing *(v)*

#### MAINS

- Cider braised wild rabbit, fennel, shallot & tarragon sauce
- Confit duck leg, creamed sweetcorn, chard, toasted seeds, duck jus
- Peterhead cod, anchovy colcannon, kale, garlic & brown butter sauce
- Summer vegetable, feta, lovage & cannellini bean stew, toasted seeds *(pb)*

#### SIDES

Green beans, anchovy butter   7	Triple cooked chips   7	Creamed sweetcorn, pickled chilli, crispy shallots   7
Hispy cabbage, capers & raisins   6	Skinny fries   6	Mixed leaves, mustard dressing   5

#### PUDDINGS

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Baked cheesecake, berry compote *(pb)*
- Dark chocolate tart, whipped crème fraîche
- Black Cow Cheddar, plum chutney, crackers *(v) (supplement 6)*

*Table items and sides are not included in the set price*

*(v)* vegetarian *(pb)* plant based

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.  
Price per person: £65 including VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. All game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Please let our team know if you have any allergies and for full allergen information please go to [thejuggedhare.com](http://thejuggedhare.com)



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