



BURNS NIGHT

FRIDAY 25TH JANUARY

Join us on 25th January for a gastronomical celebration as our private Josephine Room plays host to an exclusive Traditional Burns Night Supper and Fine Wine Evening.

Seared Scottish scallop, black pudding crumb, white onion purée
Albariño, Te Awa, Leftfield, Gisborne, New Zealand '16

Haggis bomb, neeps and tattie purée
Rioja Blanco, Don Quintín, Ortega Ezquerro, Spain '15

Roast rack of Hebridean mutton, black pudding croquette,
carrot and potato gratin, sprout tops, mutton gravy
Cuvée Jean, Mas de Figuier, Languedoc, France '16

Isle of Mull Cheddar, Irn-Bru chutney
Shiraz, Free Run Juice, Samurai, South Australia '17

Cranachan, het pint, shortbread
Muscat de Frontignan, Château de Stony, Languedoc, France '16

7.30PM | 5 COURSES | 5 WINES | £75 PER PERSON

Wines chosen by ETM Group Sommelier Guillaume Mahaut

49 Chiswell Street, London, EC1Y 4SA
info@thejuggedhare.com | 020 7614 0134

www.thejuggedhare.com

For full allergen information please ask for the manager or go to www.thejuggedhare.com

