

THE  
JUGGED HARE



◆ **STARTERS** ◆

**MIDDLE WHITE PORK TERRINE**

Cranberry chutney, brioche

**SALT CURED DUCK**

Red plum, beetroot, chicory

**KILN ROAST SCOTTISH SALMON**

Cucumber, crème fraîche, dill, soda bread

**CREAM OF CELERIAC SOUP**

Toasted chestnuts (pb)

◆ **MAINS** ◆

**LINCOLNSHIRE PHEASANT**

chorizo & wholegrain mustard pie, mash & gravy

**WILD SUFFOLK RED DEER HAUNCH**

Venison 'Shepherd's' croquette, spiced red cabbage,  
celeriac, sprout tops, game jus

**PETERHEAD COD**

Haddock & brown rice kedgeree, coastal greens, caper butter sauce

**CHESTNUT, QUINOA & ROOT VEGETABLE BAKE**

Roast potatoes, sprout tops, carrots, gravy (pb)

◆ **PUDDINGS** ◆

**STICKY TOFFEE PUDDING**

Butterscotch sauce, vanilla ice cream

**CHOCOLATE GANACHE TART**

Cherries, maraschino sauce

**CHEESECAKE**

Winter berry compote (pb)

**BRITISH CHEESEBOARD**

Pear & saffron chutney, sourdough crispbreads, grapes (v) (supp 6)

**3 COURSE FOR £65**

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.  
Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.