


THE  
**JUGGED HARE**



◆ **TABLE** ◆

Grilled sourdough, smoked bacon  
 and parsley butter | 4  
 Green olives | 4.5

Smoked almonds | 4.5  
 Black pudding croquettes, Guinness HP sauce | 8.5  
 Spiced whitebait, tartare sauce | 8.5

◆ **STARTERS** ◆

Butternut squash soup, home-dried cherry tomatoes, toasted pumpkin seeds, crispy quail egg <i>(pb without egg)</i>	7.5	Half devilled Cornish mackerel, kohlrabi and apple salad, crispy shallots	11
Wild boar Scotch egg, English mustard mayonnaise	8.5	Slow braised Tamworth pork shoulder rillettes, whipped lardo, cornichons, capers, Jugged Hare pickled onions, grilled sourdough	12
Roast Jerusalem artichokes, Lincolnshire Poacher Cheddar, crispy kale and spring onion, sage dressing <i>(v)</i>	9	Pan-fried lamb's kidneys, smoked bacon, warm salad of Brussels sprouts, radish and runner beans, sauce gribiche	12.5
Half pint of prawns, Marie Rose sauce	9.5		

◆ **MAINS** ◆

Pie of the day, mashed potatoes, gravy	18.5	350g Longhorn sirloin steak	36
Soft cheese, basil and sunflower seed stuffed courgette, roast garlic breadcrumbs, turmeric spiced couscous, pickled red cabbage <i>(pb)</i>	19	400g Longhorn rib-eye steak	46
Roast fillet of Brixham hake, mussels, bouillabaisse sauce, saffron potatoes, braised celery	24	<i>Steaks are served with hand cut chips, roast bone marrow, watercress, Béarnaise sauce and peppercorn jus</i>	
Double cheeseburger, pickles, fries <i>add bacon 2</i>	18.5		
Yorkshire rabbit loin wrapped in smoked bacon, crispy rabbit leg croquette, braised leeks, cauliflower purée, liver and kidney jus	26		
Roast haunch of wild Suffolk venison, salsify, cavolo nero, potimarron pumpkin, hazelnut dressing, venison liver jus	26		

**OUR SIGNATURE DISHES**

Jugged hare, served with creamed mashed potatoes, Savoy cabbage and bacon | 29

Roast whole suckling pig on the rotisserie, every Friday | 26

*(portions limited to size of pig)*

◆ **SIDES 4.5** ◆

Tenderstem broccoli, anchovy, lemon and garlic breadcrumbs  
 Buttered cavolo nero  
 Red wine braised red cabbage

Winter leaf salad, wholegrain mustard dressing  
 New potatoes, shallot and chive butter

Mash, gravy, pork crackling  
 Hand cut chips  
 French fries

◆ **PUDDINGS** ◆

Red wine poached plums, cashew ice cream, crumble <i>(pb)</i>	7.5
Dark chocolate marquise, Morello cherry sorbet, boozy cherries	7.5
Sticky toffee pudding, vanilla ice cream	7.5
Ice creams and sorbets <i>(sorbets pb)</i>	6.5

**CHEESEBOARD 12**

Black Cow Cheddar (hard, cow)  
 Crozier Blue (blue, ewes)  
 St. Thom (goat, soft)  
 Oatcakes, crackers, apple chutney  
*Cheeseboard for two 22*

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

Caution, all game dishes may contain shot. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to [www.thejuggedhare.com](http://www.thejuggedhare.com)



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49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | [WWW.THEJUGGEDHARE.COM](http://WWW.THEJUGGEDHARE.COM)

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