

THE  
**JUGGED HARE**



**APERITIFS**

Gin/Vodka Martini | 13.25/14.75  
 Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Black Cow Negroni | 12.5  
 Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14  
 Cuvée Royale, France NV

◆ **TABLE** ◆

Grilled sourdough, smoked bacon  
 and parsley butter | 6  
 Black pudding croquettes, Guinness HP sauce | 9.5  
 Anchovy toast | 11.5

Whipped cod's roe, crispy Serrano,  
 sourdough | 13  
 Green olives | 6  
 Smoked almonds | 5

◆ **STARTERS** ◆

Devilled lamb's kidneys on toast,  
 horseradish and sage 12  
 Wild Suffolk venison tartare, smoked  
 herring roe, game chips 16  
 Chicken liver Madeira parfait, onion jam,  
 sourdough 15

Cornish mackerel, remoulade, burnt apple,  
 walnuts 17  
 Truffle leek and potato soup, smoked eel  
 on toast, soft boiled quail's egg *(v without eel)*  
*(served chilled or warm)* 15  
 Buffalo burrata, heritage tomato salad,  
 rosemary and shallot dressing *(v) (pb without burrata)* 16

◆ **MAINS** ◆

Calf's liver, crispy bacon, garlic champ,  
 offal gravy 24  
 Somerset Saxon organic chicken, cep Parmesan  
 polenta, wild mushrooms, leeks, tarragon jus 35  
 Spatchcock wood pigeon, English cherries,  
 mascarpone, pigeon jus 29.5  
 Spring lamb burger, crispy lamb's brains,  
 tongue gribiche, French fries 24  
 Pie of the day, mashed potatoes, gravy 24  
 Flamed cauliflower steak, cauliflower  
 purée, capers and raisins, foraged costal herbs,  
 hazelnuts *(pb)* 21  
 Fish pie: smoked haddock, wild sea trout,  
 mussel, cod, spinach and peas 26

**MARKET CUTS AND  
 DAYBOAT FISH**

*Please see specials slip for today's prime, aged beef  
 from Lyons Hill farm, Dorset as well as premium wild  
 fish/shellfish delivered fresh from the South coast  
 this morning*

**OUR SIGNATURE DISHES**

Roast whole suckling pig on the rotisserie,  
 every Friday | 38  
*(portion numbers limited to size of one pig)*

Jugged hare, creamed mashed  
 potatoes, Savoy cabbage and bacon | 38  
*(available 1st August - end of February)*

◆ **SIDES 5** ◆

Cavolo nero  
 Purple sprouting broccoli,  
 chilli dressing  
 Buttered spring greens

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

Hand cut chips  
 French fries  
 Béarnaise sauce / Beef gravy  
 Peppercorn jus | 3.5

◆ **PUDDINGS** ◆

Sticky toffee pudding, vanilla ice cream 8  
 Dark chocolate tart, English cherries,  
 whipped crème fraîche 9.5  
 Baked vanilla cheesecake, raspberry compote,  
 gingerbread *(pb)* 9.5  
 Ice creams and sorbets *(sorbets pb)* 6

**BRITISH CHEESEBOARD**

Black Cow Cheddar (hard, cows) Cashel Blue  
 (blue, ewes) Golden Cross (soft, goats);  
 chutney, crackers, grapes, celery

*Cheeseboard for one: 15; for two: 28*

*10 year old Tawny Port, Douro, Portugal  
 Glass: 8.2; bottle 62*

*(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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