


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
Cornish mackerel, remoulade, burnt apple,
walnuts 17

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

◆ **MAINS** ◆

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

**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, 9.5
whipped crème fraîche
Baked vanilla cheesecake, raspberry compote, 9.5
gingerbread *(pb)*
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



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