


THE
JUGGED HARE



APERITIFS

Gin/Vodka Martini | 13.5 / 15
 Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Black Cow Negroni | 13
 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	Truffle leek and potato soup, smoked eel on toast, soft boiled quail's egg <i>(v without eel)</i> <i>(served chilled or warm)</i>	15
Wild Suffolk venison tartare, smoked herring roe, game chips	16	Buffalo burrata, heritage tomato salad, rosemary and shallot dressing <i>(v)</i> <i>(pb without burrata)</i>	16
Cornish mackerel, remoulade, burnt apple, walnuts	17		

◆ **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



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