

# 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 ◆

Chicken liver Madeira parfait, onion jam, sourdough | 13  
Barbary duck terrine, chicory, pear and orange compote, brioche | 15  
Yorkshire wood pigeon, beetroot, forced rhubarb, pan juices | 14

Winter squash and truffle soup, toasted chestnuts, pumpkin seeds, crusty roll *(pb)* | 9.5  
Buffalo burrata, whiskey toasted oats, red plum relish *(v)* | 16  
Chalk stream trout tartlet, horseradish, roe dressing | 15  
Cornish white crab, brown crab mayonnaise, apple, cucumber apple, crème fraîche, dill | 19

## ◆ MAINS ◆

Somerset Saxon organic chicken, cep Parmesan polenta, wild mushrooms, leeks, tarragon jus | 35  
Wild Suffolk red deer loin, haunch pie, red cabbage, fondant potato, parsnip, sprout tops, game jus | 32  
Pie of the day, mashed potatoes, greens, gravy | 24  
Nut roast Wellington, chestnut stuffing, roast potatoes, Brussels sprouts, carrots, pb gravy *(pb)* | 21  
Pan fried Loch-Duart Scottish salmon, mussels, Jerusalem artichokes, coastal greens, marinère sauce | 22  
Cornish fish pie: smoked haddock, cod, salmon, mussels, spinach and peas, gratinated Cheddar top | 27

## 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 and 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 ◆

Buttered winter greens | 5  
Mixed leaf salad, wholegrain mustard dressing | 4.5

Triple cooked hand cut chips | 7  
Skinny fries | 6

Béarnaise sauce / Beef gravy  
Peppercorn jus | 3.5

## ◆ PUDDINGS ◆

Christmas pudding, brandy custard | 9.5  
Sticky toffee pudding, butterscotch sauce, vanilla ice cream | 8.5  
Baked vanilla cheesecake, blackberry compote, dark chocolate sorbet *(pb)* | 8.5  
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 [thejuggedhare.com](http://thejuggedhare.com)



THE  
JUGGED  
HARE

49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | WWW.THEJUGGEDHARE.COM

📷 @THEJUGGEDHARE | 📘 /THEJUGGEDHARE

WWW.ETMGROUP.CO.UK