



Our Menu Changes Regularly – Below is a Sample Menu

Gin/Vodka Martini 15.2/16.5
Tanqueray/Black Cow, Vermouth, olives, lemon

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

Joseph Perrier Champagne 14
Cuvée Royale, France NV

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Nocellara olives 6

Anchovy olives 7.5

Seeded bannock, shallot butter 5

Black pudding croquettes, Guinness sauce 9.5

Haggis Scotch egg, English mustard 9.5

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Sprats on toast, tomato & garlic 9

Rollmops – pickled herring fillets, potato & egg salad 9.5

Whipped salt fish, caper hash browns, quail's egg 14

Braised hog's cheeks, black pudding, aged Cheddar mash 11

Potted smoked chicken, giblets, pickles 11

'Very' London Particular – split lentil soup, cured pig & wild boar 12

Venison tartare, mustard, gherkins, game chips, bone marrow toast 16

Herefordshire snails, garlic & parsley butter 16

Truffled Baron Bigod, walnut, plum (v) 12.5

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Hake, mussels, fennel, parsley & cider sauce 25

Cornish fish pie 26

Atlantic cod, clams, cavolo nero, peas, capers 26

Braised White Park beef shoulder, heart & root vegetable pie, mash, beef gravy 25

Confit duck leg, smoked sausage, kale, cannellini beans 26

Wild rabbit & chorizo stew, chive crumble 27

Jugged hare, mashed potatoes, cabbage & bacon 32

Somerset organic chicken, cep Parmesan polenta, wild mushrooms, tarragon jus 32

Spelt risotto, creamed celeriac, black truffle (pb) 23

Market cuts from Lyons Hill farm, Dorset

250g Sirloin 42 | 250g Fillet 52

1.1kg Rib of beef to share 75pp | 1.4kg Tomahawk to share 80pp

Steaks served with triple cooked chips, watercress, and your choice of sauces:

Béarnaise 3.5 | Creamed horseradish 3.5 | Peppercorn jus 3.5 | Beef gravy 3.5

Winter greens | 5

Hispi cabbage, capers, raisins | 6

Potato terrine, Cashel Blue | 8

Skinny fries | 6

Triple cooked chips | 7

Mixed leaves, mustard dressing | 4.5

(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 go to thejuggedhare.com

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