

THE  
**JUGGED HARE**



◆ **TABLE** ◆

Artisan bread, organic butter   3 Wild garlic bread, black olives, basil <i>(pb)</i>   5 Green olives   4	Beer candied bacon, mustard whip   5 Black pudding croquettes, stout sauce   7.5
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◆ **STARTERS** ◆

Caramelised shallot soup, pinhead oatmeal skirlie, nettle oil <i>(pb)</i> 6 Globe artichoke, whipped ricotta, courgette, salmoriglio <i>(v)</i> 8 Woodland mushroom risotto, fresh Perigord black winter truffle <i>(pb)</i> 9/16 Wood pigeon and pork terrine, pastry crust, wild berry chutney 8	The Hare éclair - duck and chicken liver parfait, parsnip purée, capers, Cumberland sauce 9 Jugged Hare tinned salmon, soda bread 9 Pike quenelles, lobster and crayfish sauce 10 Sizzling king scallops, black pudding, chorizo, garlic butter 15
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◆ **MAINS** ◆

Root vegetable and field mushroom "Wellington", chestnut sauce <i>(pb)</i>	16
Buttermilk quail Caesar salad, maple bacon, quail's egg, Parmesan	16
Pie of the day	16
Double cheeseburger, bacon, ale and plum relish, firecracker sauce, triple cooked chips	17
Wild Suffolk roe deer loin, braised shoulder croquette, heritage carrots, cep gravy	25
Rotisserie treacle and ale-doused ham hock, split peas, sauerkraut, parsley sauce <i>For two to share</i>	45

◆ **STEAKS** ◆

220g Cumbrian flat iron steak, peppercorn sauce, French fries	19.5
225g Cumbrian rib-eye steak, whipped mustard, dried onion crumble, triple cooked chips	28
Special rare breed lamb, pork and beef from Lyon's Hill Farm, Dorset <i>Please see our daily specials menu</i>	MP

◆ **FISH** ◆

Gratinated fish pie, dill crust, buttered peas	18
Roast Cornish hake, pepper and tomato sauce, steamed five grains, greens	23
Market fish <i>Please see our daily specials menu</i>	MP

◆ **SIDES 4.5** ◆

Spring greens, garlic and chilli oil Sautéed spinach Mixed leaf salad, house dressing	Pease pudding Steamed whole grains, toasted almonds	Creamed mashed potatoes Triple cooked chips French fries
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*(pb)* plant based *(v)* vegetarian

Caution, all feathered 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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