

# THE JUGGED HARE



## ◆ TABLE ◆

Grilled sourdough, smoked bacon  
and parsley butter | 3.5  
Green olives | 4

Smoked almonds | 4  
Black pudding croquettes, HP sauce | 7.5  
Spiced whitebait, tartare sauce | 7.5

## ◆ STARTERS ◆

White onion and Cheddar soup, beef heart	7	White crab, nettle pesto, celery, apple	9.5
English asparagus, fried pheasant egg, radish, garlic mayonnaise	8.5	Veal sweetbreads, peas and broad beans, cherry tomatoes, beef jus	7.5
Half pint of prawns, Marie Rose sauce	9.5	Braised guinea fowl, mushroom and spring onion terrine, piccalilly, sourdough	11

## ◆ MAINS ◆

Whole globe artichoke stuffed with wild mushrooms and crispy capers, salsa verde <i>(pb)</i>	16	Haunch of wild Suffolk roe deer, black pudding and potato gratin, spinach, baby beetroot, game jus	26
Grilled whole Cornish plaice, purple broccoli, brown shrimps, chive butter sauce	22		
Double cheeseburger, pickles, fries <i>add bacon 2</i>	17		
350g Longhorn sirloin steak, hand cut chips, watercress, Béarnaise sauce and peppercorn jus	29		
Yorkshire rabbit loin wrapped in salt cured pork belly, braised leg raviolo, rabbit liver and kidney, chard, smoked bacon jus	24		

### OUR SIGNATURE DISHES

Roast whole suckling pig on the rotisserie,  
every Thursday and Friday  
*(portions limited to size of pig)*  
*Grouse and jugged hare will return in August!*

## ◆ SIDES 4 ◆

Purple broccoli,  
crisp shallots  
Buttered chard

Summer leaf salad,  
rapeseed and mustard  
Jersey Royal potato salad

Minted Jersey Royals  
Pork crackling and  
apple mash, gravy

## ◆ PUDDINGS ◆

English strawberries, white chocolate and vanilla mousse, basil sponge, candied lemon zest	7
Chilled coconut tapioca, roast pineapple and rum, mango sorbet, passion fruit <i>(pb)</i>	7
Sticky toffee pudding, vanilla ice cream	7
Ice creams and sorbets <i>(sorbets pb)</i>	6

### CHEESEBOARD 10

Cornish Kern (hard, cow)  
Crozier Blue (blue, ewes)  
St. Thom (goat, soft)  
Oatcakes, crackers, apple chutney  
*Cheeseboard for two 18*

*(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](http://www.thejuggedhare.com)



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