

THE  
**JUGGED HARE**



◆ **TABLE** ◆

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

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

◆ **STARTERS** ◆

White onion and Cheddar soup, beef heart	7	Braised guinea fowl, wild mushroom and spring onion terrine wrapped in cured ham, piccalilli, sourdough	11
Venison Scotch egg, Cumberland sauce	7.5		
English asparagus, fried pheasant egg, radish, garlic mayonnaise <i>(pb without egg)</i>	8.5	Veal sweetbreads, peas and broad beans, cherry tomatoes, beef jus	14
Half pint of prawns, Marie Rose sauce	9.5	Dressed Dorset crab, nettle pesto, celery, apple	16

◆ **MAINS** ◆

Whole globe artichoke stuffed with wild mushrooms and crispy capers, peas and broad beans, 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, caper and chive butter sauce	22	350g Longhorn sirloin steak, hand cut chips, watercress, Béarnaise sauce and peppercorn jus	32
Pie of the day, mashed potato, gravy	16.5		
Double cheeseburger, pickles, fries <i>add bacon 2</i>	17		
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 Friday  
*(portions limited to size of pig)*  
*Grouse and jugged hare will return in August!*

◆ **SIDES 4** ◆

Purple broccoli, crisp shallots	Summer leaf salad, rapeseed and mustard	Minted Jersey Royals	Hand cut chips
Buttered chard	Jersey Royal potato salad	Mash, gravy, pork crackling	French fries

◆ **PUDDINGS** ◆

English strawberries, white chocolate and vanilla mousse, basil sponge, candied lemon zest	7
Chilled coconut tapioca, rum roast pineapple, 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**

Black Cow Cheddar (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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