

THE JUGGED HARE



◆ TABLE ◆

Artisan bread, organic butter | 3
Green olives | 4

Smoked almonds | 4
Black pudding croquettes, HP sauce | 7.5

◆ STARTERS ◆

Roast celeriac and walnut soup, Jugged Hare ale rarebit	7	House hot smoked Scottish salmon, salmon caviar, new potato and chive salad, pickled radish, dill	9.5
Salt baked beetroot and carrots, cauliflower purée, fried capers, tarragon salsa <i>(pb)</i>	7	Venison Scotch egg, Cumberland sauce	7.5
Half pint of prawns, Marie Rose sauce	9.5	Confit duck and quail terrine, quince chutney, quail's egg, grilled sourdough	11

◆ MAINS ◆

Butternut squash and wild mushroom 'Wellington', braised green lentils, crispy shallots, watercress, cranberry and red wine jus <i>(pb)</i>	16	Stuffed and rolled Yorkshire partridge, smoked bacon, cauliflower cheese purée, cavolo nero, sage jus	26
Roast fillet of Brixham Golden bream, cavolo nero, salsify, creamed mashed potatoes, mussel and chive butter sauce	22	Haunch of wild Suffolk venison, braised shoulder croquette, Dauphinoise potatoes, roast parsnips and Savoy cabbage, red currant jus	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		

OUR SIGNATURE DISHES

Jugged hare, creamed mashed potatoes, greens and bacon | 24

Roast whole Yorkshire grouse, grouse liver pâté en croûte, bread sauce, game chips, Savoy cabbage and bacon and game jus | 36

◆ SIDES 4 ◆

Hand cut chips / French fries
Mashed potatoes

Honey roast parsnips
Savoy cabbage and bacon

Beetroot salad
Green salad

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream	7
Carrot, apricot and walnut cake, malted milk ice cream	7
Dark chocolate torte, poached figs, mulled wine syrup, ginger and oat crumble <i>(pb)</i>	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 20

(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



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