


THE
JUGGED HARE



◆ **TABLE** ◆

Grilled sourdough, smoked bacon
 and parsley butter | 4
 Green olives | 5

Smoked almonds | 4.5
 Black pudding croquettes, Guinness HP sauce | 8.5
 Spiced whitebait, tartare sauce | 8.5

◆ **STARTERS** ◆

Cream of cauliflower soup, Jugged Hare ale rarebit, sourdough crouton	8.5	Half pint of prawns, Marie Rose sauce	10.5
Wild boar Scotch egg, English mustard mayonnaise	8.5	Blood orange cured Hampshire River Test trout, pickled fennel, dill mayonnaise, house pumpernickel	12.5
Salt baked heritage beetroot and carrots, celeriac purée, red wine shallots, fried capers, tarragon sauce <i>(pb)</i>	9.5	Iron-age pork shoulder, leek and pig's head terrine, quince and seeded mustard relish, mustard greens	14

◆ **MAINS** ◆

Pie of the day, mashed potatoes, gravy	18.5	350g Longhorn sirloin steak	45
Butternut squash, wild mushroom, sage and pearl barley Wellington, pea and shallot salad <i>(pb)</i>	19	400g Longhorn rib-eye steak	55
Roast fillet of Atlantic cod, mussel, pea and leek kedgeree, curried egg velouté	26	<i>Steaks are served with hand cut chips, roast bone marrow, watercress, Béarnaise sauce and peppercorn jus</i>	
Double cheeseburger, pickles, fries <i>add bacon 2</i>	18.5		
Haunch of wild Suffolk venison, 'humbles' offal croquette, creamed potatoes, truffled Savoy cabbage, braising juices	26		

OUR SIGNATURE DISHES

Jugged hare, served with creamed mashed
potatoes, Savoy cabbage and bacon | 28

Roast whole suckling pig on the rotisserie,
every Friday | 26

(portions limited to size of pig)

◆ **SIDES 4.5** ◆

Tenderstem broccoli, anchovy,
lemon and garlic breadcrumbs
Buttered cavolo nero
Red wine braised red cabbage

Winter leaf salad, wholegrain
mustard dressing
New potatoes, shallot
and chive butter

Mash, gravy, pork crackling
Hand cut chips
French fries

◆ **PUDDINGS** ◆

Pistachio frangipane tart, plum sorbet, mulled figs <i>(pb)</i>	7.5
Gingerbread, dark chocolate delice, kumquat compote, mulled wine syrup	7.5
Sticky toffee pudding, vanilla ice cream	7.5
Ice creams and sorbets <i>(sorbets pb)</i>	6.5

BRITISH CHEESEBOARD 12

Black Cow Cheddar (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (goat, soft)
Pear and saffron chutney, wafers and grapes
Cheeseboard for two 22

(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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49 CHISWELL ST, LONDON EC1Y 4SA
020 7614 0134 | WWW.THEJUGGEDHARE.COM

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