



THE  
**JUGGED  
HARE**

**BAR MENU**

◆ **SNACKS** ◆

Bag o' crisps   3.5	Green olives   6	Smoked almonds   5
Black pudding croquettes, Guinness HP sauce		9.5
Wild boar Scotch egg, piccalilli		9.5
Anchovy toast		11.5
Whipped cod's roe, crispy Serrano, sourdough		13
Fish pie: smoked haddock, wild sea trout, mussel, cod, spinach and peas		26
Devilled lamb's kidneys on toast, horseradish and sage		12
Pie of the day, mashed potatoes, gravy		24
Aged rib-cap beefburger, smoked cheese, Lyonnaise onions, pickles, French fries		24
Calf's liver, crispy bacon, garlic champ, offal gravy		24
Pork, fennel and chilli sausages, mustard mashed potatoes spring cabbage, caramelised onion gravy		24
250g aged rump steak, hand cut chips, watercress, Béarnaise sauce and peppercorn jus		35
Flamed cauliflower steak, cauliflower purée, capers and raisins, foraged coastal herbs, hazelnuts		21
Hand cut chips / French fries		5
Béarnaise sauce / Beef gravy / Peppercorn jus		3.5

**BRITISH CHEESEBOARD**

Black Cow Cheddar (hard, cows); Cashel Blue (blue, ewes)  
Golden Cross (soft, goats); chutney, crackers, grapes, celery

*Cheeseboard for one: 15; for two: 28*

*10 year old Tawny Port, Douro, Portugal. Glass: 8.2; bottle: 62*

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

# WINE

## SPARKLING AND CHAMPAGNE

	125ml	Bottle
Dopff au Moulin, Cuvée Julien, Alsace, France NV	10.5	46
Joseph Perrier, Cuvée Royale, Champagne, France NV	14	72

## WHITE

	175ml	250ml	Bottle
Le Lesc, Côtes de Gascogne '20 Ugni Blanc/Colombard	7	9.4	27
Viña Edmara, Central Valley, Chile '19 Chardonnay	7.6	10.2	29
La Viste, Picpoul de Pinet, France '20 Picpoul	8	10.7	31
Hiruzta, Txakoli, Spain '20 Hondarribia	9.8	13.2	38
Hunter's, Marlborough, New Zealand '21 Sauvignon Blanc	10.1	13.6	39
Donabaum, Johan, Wachau, Austria '20 Grüner Veltliner	11.3	15.2	44
Domaine de Bieville, Chablis, France '20 Chardonnay	13.3	17.9	48

## ROSÉ

M de Minuty, Côtes De Provence, France '20 Grenache/Cinsault	13.3	17.9	52
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## RED

Chevanceau, Languedoc, France '19 Grenache/Mourvèdre/Syrah	6.6	8.9	25
Tierra Antica, Central Valley, Chile '20 Cabernet Sauvignon	6.8	9.2	26
Castelnau, Les Mûriers, Pays D'Oc, France '20 Pinot Noir	8.6	11.6	33
La Rouviolle, A Tempo, Minèrvois, France '20 Syrah/Cinsault/Carignan	9.6	12.9	37
Ezquerro, Crianza, Rioja, Spain '18 Tempranillo	9.8	13.2	38
Château Julien, Bordeaux, France '18 Merlot/Cab Sauvignon/Cab Franc	10.1	13.6	39
Melipal, Luján de Cuyo, Argentina '18 Malbec	10.7	14.4	41
Casaloste, Chianti Classico, Italy '18 Sangiovese/Merlot	12.6	16.9	49
Villaudiere, Sancerre, France '18 Pinot Noir	12.8	17.2	50
G. Steinmetz,, Mosel, Germany '18 Pinot Noir	15.8	21.2	60

# BEER AND CIDER

## DRAUGHT

Amstel, Lager, Holland 4.1%	6.1
Birra Moretti, Lager, Italy 4.6%	6.3
Brixton Reliance, Pale Ale, London, 4.2%	6.5
Brixton Coldharbour, Lager, London 4.4%	6.5
Guinness, Stout, Ireland 4.2%	6.2
Session IPA, London, 4%	6.2
Heineken, Lager, Holland 5%	6.1
Orchard Thieves, Cider, Herefordshire 4.5%	6.2

## CASK ALES

Jugged Hare, Pale Ale, London 4.2%	5.5
Sharp's, Doom Bar, Cornwall 4.0%	XX

ASK A MEMBER OF STAFF FOR OUR GUEST ALE AND LAGER

## CANS (330ML)

Lumina, Siren Craft Brew, Session IPA 4.2%	6.5
Urban Orchard, Hawkes, Dry Cider 4.5%	6.5
Blønd, Pilot, Oatmeal Pale Ale 4%	6.6
Fantasma, Magic Rock, Gluten Free IPA 6.5%	6.6
High Wire Grapefruit, Magic Rock, West Coast Pale Ale 5.5%	6.5

## BOTTLED

Sol, Lager, Mexico 4.2% (330ml)	5.7
Heineken, Lager, Holland 5% (330ml)	5.7
Old Mout, Berries & Cherries, Cider, New Zealand 4% (500ml)	6.5
Old Mout, Kiwi & Lime, Cider, New Zealand 4% (500ml)	6.5
Heineken, Lager, Holland 0% (330ml)	4.5
Lucky Saint Unfiltered Lager 0.5% (330ml)	6

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## ◆ SOFT DRINKS ◆

Juice: <i>Apple, orange, cranberry, pineapple or tomato</i>	3.1
Coca Cola/Diet Coke/Coke Zero (330ml)	3.35
Schweppes Tonic/Slimline Tonic (125ml)	2.85
Schweppes Lemonade/Ginger Ale (125ml)	2.85
Schweppes Soda Water/Ginger Beer (200ml)	2.85
Red Bull/Sugar Free/Tropical (250ml)	4.35
Pear and ginger house spritz	4.35



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