



BAR MENU

◆ SNACKS ◆

Bag of crisps 2	Green olives 4	Smoked almonds 4
Black pudding croquettes, Guinness HP sauce		7.5
Venison Scotch egg, Cumberland sauce		7.5
Spiced whitebait, tartare sauce		7.5
Half pint of prawns, Marie Rose		9.5
Pie of the day, mashed potatoes, gravy		16.5
Double cheeseburger, pickles, fries <i>add bacon 2</i>		17
350g Longhorn sirloin steak, hand cut chips, watercress, Béarnaise sauce and peppercorn jus		32
Hand cut chips / French fries		4
Summer leaf salad, rapeseed and mustard		4

CHEESEBOARD 10

Black Cow Cheddar (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (goat, soft)
Oatcakes, crackers, apple chutney
Cheeseboard for two 18

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

WINE

◆ SPARKLING ◆

	Glass	Bottle
Dopff au Moulin, Cuvée Julien, Alsace, France NV	9.5	44
Joseph Perrier, Cuvée Royale, Champagne, France NV	13	67

◆ WHITE ◆

	175ml	250ml	Bottle
Le Lesc, Côtes de Gascogne '18 - Ugni Blanc/Colombard	6.5	8.7	24.5
Viña Edmara, Central Valley, Chile '19 - Chardonnay	7.1	9.5	27
La Viste, Picpoul de Pinet, France '19 - Picpoul	7.5	10	28.5
Hiruzta, Txakoli, Spain '18 - Hondarribia	9.3	12.5	36
Hunter's, Marlborough, New Zealand '18 - Sauvignon Blanc	9.6	12.9	37
Donabaum, Johan, Wachau, Austria '18 - Grüner Veltliner	10.8	14.5	42

◆ ROSÉ ◆

Minuty, M, Provence, France '20 - Grenache/Cinsault	12.3	16.5	48
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◆ RED ◆

Chevanceau, Languedoc, France '18 - Grenache/Mourvèdre/Syrah	6.1	8.2	23
Tierra Antica, Central Valley, Chile '19 - Cabernet Sauvignon	6.2	8.4	23.5
Swartland, Foundres, Swartland, South Africa '18 - Merlot	7.1	9.5	27
Castelnaud, Les Murieres, Pays D'Oc, France '18 - Pinot Noir	8	10.7	30.5
La Rouviolle, Classique, Minervois, France '17 - Syrah/Cinsault/Carignan	9.1	12.2	35
Ezquerro, Crianza, Rioja, Spain '17 - Tempranillo	9.3	12.5	36
Château Julien, Bordeaux, France '18 - Merlot/Cab Sauvignon/Cab Franc	9.6	12.9	37
Melipal, Luján de Cuyo, Argentina '18 - Malbec	10.2	13.7	39.5
Casaloste, Chianti Classico, Italy '17 - Sangiovese/Merlot	12.1	16.2	47
Villaudiere, Sancerre, France '18 - Pinot Noir	12.3	16.5	48

GLASS 175ML | 250ML BOTTLE 750ML (unless otherwise stated)

Vintages may change from time to time. All wines by the glass are also available in 125ml measures.

CASK ALES, DRAUGHT LAGERS, STOUT & CIDER

Amstel, Lager, Holland 4.1%	5.9
Birra Moretti, Lager, Italy 4.6%	6
Brixton Reliance, Pale Ale, London, 4.2%	6.4
Guinness, Stout, Ireland 4.2%	6.1
Heineken, Lager, Holland 5%	5.9
Orchard Thieves, Cider, Herefordshire 4.5%	5.9
Jugged Hare, Pale Ale, London 4.2%	4.5
Doom Bar, Amber Ale, Cornwall 4%	5.5

ASK A MEMBER OF STAFF FOR OUR GUEST ALE AND LAGER

BOTTLED AND CANNED BEERS

Hawkes, Urban Orchard, Cider, London 4.5%	5.6
Sol, Lager, Mexico 4.2%	5.2
Heineken, Lager, Holland 5%	5.2
Old Mout, Berries & Cherries, Cider, New Zealand 4%	6
Old Mout, Kiwi & Lime, Cider, New Zealand 4%	6
Heineken, Lager, Holland 0%	4
Lucky Saint Unfiltered Lager 0%	5.5
Old Mout, Berries & Cherries, Cider, New Zealand 0%	5

SOFT DRINKS

Juices: Grapefruit / Cranberry / Pineapple / Tomato / Apple / Orange	3
Coca Cola / Diet Coke / Coke Zero	3
Schweppes: Tonic / Slimline Tonic / Lemonade / Ginger Ale / Ginger Beer	2.5
Schweppes Soda Water	2.5
Red Bull / Sugar Free / Tropical	4
House spritz, pear and ginger	4

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