



## BAR MENU

### ◆ SOFT DRINKS ◆

Juice: <i>Apple, orange, cranberry, pineapple or tomato</i>	3
Coca Cola/Diet Coke/Coke Zero (330ml)	3.25
Schweppes Tonic/Slimline Tonic (125ml)	2.75
Schweppes Lemonade/Ginger Ale (125ml)	2.75
Schweppes Soda Water/Ginger Beer (200ml)	2.75
Red Bull/Sugar Free/Tropical (250ml)	4.25
Pear and ginger house spritz	4

### ◆ SNACKS ◆

Bag of crisps   2.5	Green olives   5	Smoked almonds   4.5
Black pudding croquettes, Guinness HP sauce		8.5
Wild boar Scotch egg, English mustard mayonnaise		8.5
Spiced whitebait, tartare sauce		8.5
Half pint of prawns, Marie Rose sauce		10.5
Pie of the day, mashed potatoes, gravy		18.5
Double cheeseburger, pickles, fries <i>add bacon 2</i>		18.5
350g Longhorn sirloin steak		45
400g Longhorn rib-eye steak		55
<i>Steaks are served with hand cut chips, roast bone marrow, watercress, Béarnaise sauce and peppercorn jus</i>		
Hand cut chips / French fries		4.5
Winter leaf salad, wholegrain mustard dressing		4.5



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### 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*

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 thejuggedhare.com

# BEER AND CIDER

## DRAUGHT

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

## CASK ALES

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

## CANS (330ML)

Lumina, Siren Craft Brew, Session IPA 4.2%	6.2
Blønd, Pilot, Oatmeal Pale Ale 4%	6.3
Fantasma, Magic Rock, Gluten Free IPA 6.5%	6.3
High Wire Grapefruit, Magic Rock, West Coast Pale Ale 5.5%	6.2

## BOTTLED

Sol, Lager, Mexico 4.2% (330ml)	5.2
Heineken, Lager, Holland 5% (330ml)	5.2
Old Mout, Berries & Cherries, Cider, New Zealand 4% (500ml)	6
Old Mout, Kiwi & Lime, Cider, New Zealand 4% (500ml)	6
Urban Orchard, Hawkes, Dry Cider 4.5% (500ml)	6.2
Heineken, Lager, Holland 0% (330ml)	4
Lucky Saint Unfiltered Lager 0.5% (330ml)	5.5
Old Mout, Berries & Cherries, Cider, New Zealand 0% (500ml)	5

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# WINE

## SPARKLING AND CHAMPAGNE

	125ml	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
Swartland, Granite Rock, South Africa '15 White Blend	6.1	8.2	23
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 '20 Hondarribia	9.3	12.5	36
Hunter's, Marlborough, New Zealand '20 Sauvignon Blanc	9.6	12.9	37
Donabaum, Johan, Wachau, Austria '18 Grüner Veltliner	10.8	14.5	42
Omaka Reserve, New Zealand '17 Chardonnay	12.6	16.9	49

## ROSÉ

M de Minuty, Côtes De 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 '20 Cabernet Sauvignon	6.2	8.4	23.5
Swartland, Foundres, Swartland, South Africa '19 Merlot	7.1	9.5	27
Castelnau, Les Mûriers, Pays D'Oc, France '20 Pinot Noir	8	10.7	30.5
La Rouviolle, A Tempo, Minervois, France '19 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

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