

THE
JUGGED HARE



◆ **TABLE** ◆

Artisan bread, organic butter | 3
Wild garlic bread, black olives, basil *(pb)* | 5
Green olives | 4

Beer candied bacon, mustard whip | 5
Black pudding croquettes, stout sauce | 7.5

◆ **STARTERS** ◆

Caramelised shallot soup, pinhead oatmeal skirlie, nettle oil <i>(pb)</i>	6	The Hare éclair - mixed duck and chicken parfait, 9 parsnip purée, capers, Cumberland sauce	
Globe artichoke, whipped ricotta, courgette, salmoriglio <i>(v)</i>	8	Jugged Hare tinned salmon, soda bread	9
Wood pigeon and pork terrine, pastry crust, wild berry chutney	8	Sizzling king scallops, black pudding, chorizo, garlic butter	15

◆ **SUNDAY ROAST** ◆

Half or whole Castlemead Farm, Somerset free range chicken,
sage stuffing, bread sauce 23 | 45

Roast leg of Herdwick mutton, mint jelly | 23

45 day aged Longhorn beef rump, horseradish cream | 23

*All roasts are served with Yorkshire pudding, duck fat roast potatoes,
seasonal vegetables, rotisserie gravy*

◆ **MAINS** ◆

Field mushroom and root vegetable "Wellington", chestnut sauce <i>(pb)</i>	16
Buttermilk quail Caesar salad, maple bacon, quail's egg, Parmesan	16
Double cheeseburger, bacon, ale and plum relish, firecracker sauce, triple cooked	17
Roast Cornish hake, pepper and tomato sauce, steamed five grains, greens	23

◆ **SIDES 4.5** ◆

Spring greens, garlic and chilli oil	Pease pudding	Creamed mashed potatoes
Sautéed spinach	Steamed whole grains, toasted almonds	Triple cooked chips
Mixed leaf salad, house dressing		French fries

◆ **PUDDINGS 7** ◆

Sticky toffee pudding, vanilla ice cream
White chocolate and raspberry cheesecake,
crème fraîche and elderflower sorbet
Chestnut and dark chocolate brownie,
tonka bean ice cream
Yorkshire rhubarb and blood orange compote,
ginger hobnob *(pb)*

CHEESEBOARD 12

Cornish Kern (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (goat, soft)
Malt loaf, flatbread, chutney, walnuts
Cheeseboard for two 22

(pb) plant based *(v)* vegetarian

Caution, all feathered 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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