



BAR MENU

Green olives	4
Smoked almonds	4
Black pudding croquettes, HP sauce	7.5
Venison Scotch egg, Cumberland sauce	7.5
Half pint of prawns, Marie Rose sauce	9.5
Pie of the day, mashed potatoes, gravy	16.5
Double cheeseburger, pickles, fries	17
<i>Add bacon 2</i>	
350g Longhorn sirloin steak, hand cut chips, watercress, Béarnaise sauce and peppercorn jus	26
Hand cut chips / French Fries	4
Tomato and basil salad / Green salad	4



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(pb) plant based *(v)* vegetarian

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	43
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 '18 - Chardonnay	7	9.4	26.5
La Viste, Picpoul de Pinet, France '18 - Picpoul	7.2	9.7	27.5
Hiruzta, Txakoli, Spain '18 - Hondarribia	9.2	12.4	35.5
Hunter's, Marlborough, New Zealand '18 - Sauvignon Blanc	9.6	12.9	37
Donabaum, Johan, Wachau, Austria '18 - Grüner Veltliner	10.6	14.2	41

◆ ROSÉ ◆

Henri Fabre, Provence, France '18 - Grenache/Cinsault/Syrah	9.3	12.5	36
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◆ RED ◆

Chevanceau, Languedoc, France '18 - Grenache/Mourvèdre/Syrah	6	8	22.5
Tierra Antica, Central Valley, Chile '18 - Cabernet Sauvignon	6.2	8.4	23.5
Swartland, Foundres, Swartland, South Africa '18 - Merlot	7.1	9.5	27
Moulin De Gassac, Pays D'Oc, France '18 - Pinot Noir	7.8	10.5	30
La Rouviolle, Classique, Minervois, France '16 - Syrah/Cinsault/Carignan	9	12	34.5
Radford Dale, Thirst, Stellenbosch, South Africa '17 - Gamay	9.1	12.2	35
Château Julien, Bordeaux, France '16 - Merlot/Cab Sauvignon/Cab Franc	9.3	12.5	36
Roc Anges, Segna Cor, Roussillon, France '17 - Rhône Blend	10.1	13.5	39
Melipal, Luján de Cuyo, Argentina '16 - Malbec	10.2	13.7	39.5
Casaloste, Chianti Classico, Italy '16 - Sangiovese/Merlot	12.1	16.2	47
Foulaquier, L'Orphee, Pic Saint Loup, France '17 - Syrah/Grenache	12.1	16.2	47
Tabordet, Sancerre, France '18 - Pinot Noir	12.3	16.5	48
Mahi, Marlborough, New Zealand '17 - Pinot Noir	14.8	19.9	58

CASK ALES, DRAUGHT LAGERS, ◆ STOUT & CIDER ◆

Amstel, Lager, Holland 4.1%	5.7
Birra Moretti, Lager, Italy 4.6%	6
Brixton Reliance, Pale Ale, London, 4.2%	6.4
Guinness, Stout, Ireland 4.2%	5.7
Harbour Ellensburg, Session IPA, Cornwall 4.3%	4.6
Heineken, Lager, Holland 5%	5.8
Jugged Hare, Pale Ale, London 4.2%	4.5
Orchard Thieves, Cider, Herefordshire 4.5%	5.7
Thornbridge Lord Marples, Bitter, Derbyshire 4%	4.2

ASK A MEMBER OF STAFF FOR OUR GUEST ALE AND LAGER

◆ BOTTLED AND CANNED BEERS ◆

Forest Road, Posh Lager, London 4.1%	6
Harbour, Pilsner, Cornwall 5%	5.6
Hawkes, Urban Orchard, Cider, London 4.5%	5.6
Magic Rock, Salty Kiss, Gose, Huddersfield 4.1%	6
Old Mout, Summer Berries, Cider, New Zealand 4%	6
Sambrook's Battersea Rye, Rye Ale, London 5.8%	5.6
Thornbridge, Tzara, Kolsch, Derbyshire 4.8%	6
Villages, Whistle, Pilsner, London 4.4%	6
Villages, Rafiki, Session IPA, London 4.3%	6.5
Wild Beer Co, Bibble, Pale Ale, Shepton Mallet 4.2%	5.6
Heineken, Lager, Holland 0%	4
Old Mout, Berries & Cherries, Cider, New Zealand 0%	5

◆ SOFT DRINKS ◆

Fresh Orange Juice	3.1
Juices: Grapefruit / Cranberry / Pineapple / Tomato	3
Coca Cola / Diet Coke	3
Schweppes:	2.5
Tonic / Slimline Tonic / Lemonade / Ginger Ale / Ginger Beer Soda Water	
Appletiser	3.5
House spritz, pear and ginger	4

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.

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