

THE  
JUGGED HARE



# SUNDAYS

Bloody Mary 9 | Jug of Bloody Mary 25

## ◆ TABLE ◆

Artisan bread, organic butter | 3  
Green olives | 4

Smoked almonds | 4  
Black pudding croquettes, HP sauce | 7.5

## ◆ STARTERS ◆

Roast cauliflower soup,  
wild sorrel, walnut dressing *(pb)* 6.5  
Heritage tomato salad, Kidderton Ash goat's  
cheese, crispy shallots, basil *(v)* 7  
Smoked Cornish mackerel rilette,  
baby beetroot, pickled cucumber,  
runner bean salad, crispbread 7.5

Half pint of prawns, Marie Rose sauce 9.5  
Venison Scotch egg, Cumberland sauce 7.5  
Confit rabbit and black pudding terrine,  
Parma ham, prune and apple chutney,  
grilled sourdough 9

## ◆ SUNDAY ROASTS 24 ◆

Half Castlemead Farm, Somerset free range chicken, sage stuffing, bread sauce  
Roast leg of Welsh lamb, mint jelly  
45 day aged Longhorn beef rump, horseradish cream

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

## ◆ MAINS ◆

Sweet potato cake, grilled broccoli, sweetcorn relish, crispy kale, aioli *(pb)* 14.5  
Pan fried fillet of Brixham hake, braised baby gem, grilled baby leeks,  
tomato and lovage salsa verde 21

### OUR SIGNATURE DISH

Jugged hare, creamed mashed potatoes, greens and bacon 28

## ◆ SIDES 4 ◆

Hand cut chips / French fries  
Mashed potatoes

Buttered kale  
Savoy cabbage and bacon

Tomato and basil salad  
Green salad

## ◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream 7  
Glazed plums, whipped crème fraîche 7  
Chocolate brownie, raspberry coulis,  
lemon sorbet *(pb)* 7  
Ice creams and sorbets *(sorbets pb)* 6

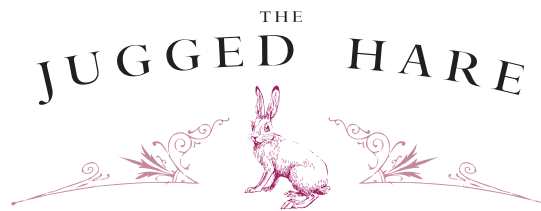
## CHEESEBOARD 10

Cornish Kern (hard, cow)  
Crozier Blue (blue, ewes)  
St. Thom (goat, soft)  
Crackers, apple chutney

*Cheeseboard for two 20*

*(pb)* plant based *(v)* vegetarian

Caution, all 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](http://www.thejuggedhare.com)



# SUNDAY WINE LIST

## ◆ CHAMPAGNE AND SPARKLING WINES ◆

	125ml	Bottle
<b>Dopff Au Moulin, Cuvée Julien, Brut</b> , Crémant d'Alsace, France NV	9.5	43
<b>Georges Vesselle, Grand Cru, Rosé, Brut</b> , Bouzy, France NV		55
<b>Joseph Perrier, Cuvée Royale, Brut</b> , Chalons-en-Champagne, France NV	13.5	67

## ◆ WHITE ◆

	175ml	250ml	Bottle
<b>Château de Campuget, Invitation</b> , Roussanne/Grenache/Viognier, Costières de Nîmes, France '17 <b>MAGNUM</b>	5.3	7.2	40
<b>Cuvée des Frères Martin</b> , Fernão Pires, Setúbal, Portugal '18	5.6	7.7	21.5
<b>Naciente</b> , Chardonnay, Maule, Chile '17			23
<b>Foucher Lebrun, Le Mont</b> , Sauvignon Blanc, Sancerre, France '13 <b>MAGNUM</b>	7.8	10.5	60
<b>Château Lestrille-Capmartin</b> , Sauvignon Gris/Sauvignon Blanc/Semillon, Bordeaux, France '16			33
<b>Quinta de Couselo</b> , Albariño, Rias Baixas, Spain '17			36

## ◆ ROSÉ ◆

<b>San Marzano, Tramari</b> , Primitivo, Salento, Italy '18 <b>MAGNUM</b>	6	8	45
<b>Cuvée des Frères Martin</b> , Castelão, Setúbal, Portugal '18	6.1	8.2	23

## ◆ RED ◆

<b>Cuvée des Frères Martin</b> , Castelão, Setúbal, Portugal '18	5.6	7.7	21.5
<b>Château de Campuget, Le Campuget</b> , Syrah/Viognier, Vin de Pays du Gard, France '18			23
<b>Carpineto, Dogajolo</b> , Sangiovese/Cabernet Sauvignon, Toscana Rosso, Italy '17 <b>MAGNUM</b>	6.3	8.5	48
<b>Dona, Ulithorne</b> , Grenache/Shiraz/Mourvedre, McLaren Vale, Australia '14			25
<b>Ondarre, Reserva</b> , Tempranillo, Rioja, Spain '14 <b>MAGNUM</b>	6.8	9.2	52
<b>Andeluna, 1300</b> , Malbec, co Valley, Argentina '18 <b>MAGNUM</b>	7.2	9.7	55
<b>Château Lestrille-Capmartin</b> , Merlot/Cabernet Sauvignon, Bordeaux Superieur, France '15 <b>MAGNUM</b>	7.5	10	57
<b>Bouza</b> , Tannat, Montevideo, Uruguay '17			34
<b>Katnook Estate, Founders Block</b> , Cabernet Sauvignon, Coonawarra, Australia '16			35
<b>Foillard</b> , Gamay, Morgon, France '16			43
<b>Château de Valois</b> , Merlot Blend, Pomerol, France '14			68

All wines by the glass are available in 125ml glass



49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | WWW.THEJUGGEDHARE.COM

Instagram: @THEJUGGEDHARE | Facebook: /THEJUGGEDHARE

WWW.ETMGROUP.CO.UK