

THE
JUGGED HARE



SUNDAYS

APERITIFS

Gin/Vodka Martini | 15.2 /16.5
Tanqueray/Black Cow, Vermouth, olives,
lemon twist, onion

Black Cow Negroni | 12.5
Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14.5
Cuvée Royale, France NV

Bloody Mary | 12

◆ TABLE ◆

Grilled sourdough, smoked bacon
and parsley butter | 6

Pigs in blankets, bread sauce | 9.5

Black pudding croquettes, Guinness HP sauce | 9.5

Anchovy toast | 11.5

Whipped cod's roe, crispy Serrano,
sourdough | 13

Green olives | 6

Smoked almonds | 5

◆ STARTERS ◆

Buffalo burrata, heritage beets, whisky
toasted oats, plum relish *(v)* 16

Chalk stream trout tart, horseradish, roe 15

Chicken liver Madeira parfait, onion jam,
sourdough 13

Barbary duck and green peppercorn rilette,
pear and orange jam, brioche 15

◆ SUNDAY ROASTS 32 ◆

45 day aged Longhorn beef, horseradish cream

Roast Tamworth pork belly, apple sauce

and from the rotisserie...

Somerset free range chicken, sage stuffing, bread sauce

Wild Suffolk muntjac, minted game jus

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

Cornish fish pie: smoked haddock, cod, salmon, mussels, spinach and peas, gratinated Cheddar top | 27

Nut roast Wellington, chestnut stuffing, roast potatoes, Brussels sprouts, carrots, pb gravy | 23 *(pb)*

◆ SIDES ◆

Winter greens | 5

Spiced red cabbage | 6

Brussels sprouts, parsnips
and carrots | 6

Skinny fries | 6

Triple cooked hand cut chips | 7

Mixed leaf salad, wholegrain
mustard dressing | 4.5

Béarnaise sauce

Beef gravy

Peppercorn jus

all 3.5

◆ PUDDINGS 9.5 ◆

Sticky toffee pudding, butterscotch sauce,
vanilla ice cream

Dark chocolate tart, blackberry jam, whipped crème fraîche

Baked vanilla cheesecake, blackberries, dark chocolate
sorbet *(pb)*

Ice creams and sorbets *(sorbets pb)* | 7

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, St. Thom:
chutney, crackers, grapes, celery

Cheeseboard for one: 15; for two: 28

10 year old Tawny Port, Douro, Portugal

Glass: 8.2; bottle 62

(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 thejuggedhare.com



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

[@THEJUGGEDHARE](https://www.instagram.com/thejuggedhare) | [/THEJUGGEDHARE](https://www.facebook.com/thejuggedhare)