



SUNDAYS

Bloody Mary 9 | Jug of Bloody Mary 25

◆ TABLE ◆

Grilled sourdough, smoked bacon and parsley butter 3.5	Black pudding croquettes, Guinness HP sauce 7.5
Green olives 4	Spiced whitebait, tartare sauce 7.5
Smoked almonds 4	

◆ STARTERS ◆

White onion and Cheddar soup, beef heart	7	Half pint of prawns, Marie Rose sauce	9.5
Venison Scotch egg, Cumberland sauce	7.5	Braised guinea fowl, wild mushroom and spring onion terrine wrapped in cured ham, piccalilli, sourdough	11
English asparagus, fried pheasant egg, radish, garlic mayonnaise <i>(pb without egg)</i>	8.5	Dressed Dorset crab, nettle pesto, celery, apple	16

◆ SUNDAY ROASTS 24 ◆

Half Castlemead Farm, Somerset free range chicken, sage stuffing, bread sauce
 Roast Tamworth pork belly, apple purée, rotisserie gravy
 45 day aged Longhorn beef rump, horseradish cream

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

Roast butternut squash, caramelised onion and sage Wellington, roast potatoes, seasonal vegetables and gravy *(pb)* | 18

◆ FISH ◆

Grilled whole Cornish plaice, purple broccoli, brown shrimps, caper and chive butter sauce	22
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◆ SIDES 4 ◆

Purple broccoli, crisp shallots	Summer leaf salad, rapeseed and mustard	Minted Jersey Royals	Hand cut chips
Buttered chard	Jersey Royal potato salad	Mash, gravy, pork crackling	French fries

◆ PUDDINGS ◆

English strawberries, white chocolate and vanilla mousse, basil sponge, candied lemon zest	7
Chilled coconut tapioca, rum roast pineapple, mango sorbet, passion fruit <i>(pb)</i>	7
Sticky toffee pudding, vanilla ice cream	7
Ice creams and sorbets <i>(sorbets pb)</i>	6

CHEESEBOARD 10

Black Cow Cheddar (hard, cow)
 Crozier Blue (blue, ewes)
 St. Thom (goat, soft)
 Oatcakes, crackers, apple chutney

Cheeseboard for two 18

(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



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