

THE  
JUGGED HARE



# SUNDAYS

## APERITIFS

Gin/Vodka Martini   13.25/14.75 Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion	Black Cow Negroni   12.5 Black Cow vodka, Vermouth, Italian bitters	Joseph Perrier Champagne   14 Cuvée Royale, France NV	Bloody Mary   11
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## ◆ TABLE ◆

Grilled sourdough, smoked bacon and parsley butter   6	Whipped cod's roe, crispy Serrano, sourdough   13
Black pudding croquettes, Guinness HP sauce   9.5	Green olives   6
Anchovy toast   11.5	Smoked almonds   5

## ◆ STARTERS ◆

Truffle leek and potato soup, smoked eel on toast, soft boiled quail's egg <i>(v without eel)</i> <i>(served chilled or warm)</i>   15	Cornish mackerel, remoulade, burnt apple, walnuts   17
Buffalo burrata, heritage tomato salad, rosemary and shallot dressing <i>(v)</i> <i>(pb without burrata)</i>   16	Chicken liver Madeira parfait, onion jam, sourdough   15
	Wild Suffolk venison tartare, smoked herring roe, game chips   16

## ◆ SUNDAY ROASTS 32 ◆

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

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

Fish pie: smoked haddock, wild sea trout, mussel, cod, spinach and peas | 26

Flamed cauliflower steak, cauliflower purée, capers and raisins, foraged costal herbs, hazelnuts *(pb)* | 21

## ◆ SIDES 5 ◆

Cavolo nero	Mixed leaf salad, wholegrain mustard dressing	Hand cut chips
Purple sprouting brocolli, chilli dressing	New potatoes, shallot and chive butter	French fries
Buttered spring greens		

## ◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream	8
Dark chocolate tart, English cherries, whipped crème fraîche	9.5
Baked vanilla cheesecake, raspberry compote, gingerbread <i>(pb)</i>	9.5
Ice creams and sorbets <i>(sorbets pb)</i>	6

## BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cows) Cashel Blue  
(blue, ewes) Golden Cross (soft, goats);  
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 [www.thejuggedhare.com](http://www.thejuggedhare.com)



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