



SUNDAYS

APERITIFS

Gin/Vodka Martini | 15.2/16.5 Black Cow Negroni | 12.5 Joseph Perrier Champagne | 15 Bloody Mary | 11

◆ TABLE ◆

Bannock, daily butter 6.5	Pigs in blankets, bread sauce 9.5
Black pudding croquettes, Guinness HP sauce 9.5	Green & black Nocellara olives 6
Haggis Scotch egg, English mustard 9.5	Anchovy olives 7.5 Smoked almonds 6

◆ STARTERS ◆

Charred sweetcorn & yellow pepper gazpacho, spring onions, shallots 11	Pork & pistachio terrine, piccalilli, sourdough 12
Whipped salt fish, caper hash browns, quail's egg 14	Herefordshire snails, garlic & parsley butter 16
Smoked cod's roe, Serrano, sourdough 14.5	Burrata, fig, fennel, herb oil, toasted oats (v) 16

◆ SUNDAY ROASTS 32 ◆

45 day aged Longhorn beef, horseradish cream

Tamworth pork belly, apple sauce

Welsh leg of lamb, mint sauce

and from the rotisserie...

Dorset free range chicken, pigs in blankets, sage stuffing, bread sauce

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

Peterhead cod, clams, cavolo nero, peas & capers, cider sauce | 27

Smoked celeriac, foraged mushrooms, tenderstem broccoli, salsa verde (pb) | 23

◆ SIDES ◆

Tenderstem broccoli, smoked almonds | 7

Sweetcorn, jalapeño, crispy shallots | 7

Skinny fries | 6

Triple cooked chips | 7

Cauliflower cheese | 7

Mixed leaves, mustard dressing | 4.5

◆ 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, Goat's cheese: chutney, crackers, grapes, celery

Cheeseboard for one: 15; for two: 28

*10 year old Tawny Port, Douro, Portugal
Glass: 6.4; 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. For full allergen information please go to thejuggedhare.com



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