



SUNDAYS

APERITIFS

- | | | | |
|---|---|---|------------------|
| Gin/Vodka Martini 13.25/14.75
<small>Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion</small> | Black Cow Negroni 12.5
<small>Black Cow vodka, Vermouth, Italian bitters</small> | Joseph Perrier Champagne 14
<small>Cuvée Royale, France NV</small> | Bloody Mary 11 |
|---|---|---|------------------|

◆ 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 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 ◆

Buttered spring greens
 Mixed leaf salad, wholegrain mustard dressing

New potatoes, shallot and chive butter

Hand cut chips
 French fries

◆ PUDDINGS ◆

- | | |
|--|-----|
| Sticky toffee pudding, vanilla ice cream | 8 |
| Dark chocolate tart, blackberries, 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 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)