

THE
JUGGED HARE



SUNDAYS

Bloody Mary 9 | Jug of Bloody Mary 25

◆ TABLE ◆

Artisan bread, organic butter | 3
Green olives | 4

Smoked almonds | 4
Black pudding croquettes, HP sauce | 7.5

◆ STARTERS ◆

Roast celeriac and walnut soup, Jugged Hare ale rarebit 7
Salt baked beetroot and carrots, cauliflower purée, fried capers, tarragon salsa (pb) 7
House hot smoked Scottish salmon, salmon caviar, new potato and chive salad, pickled radish, dill 9.5

Half pint of prawns, Marie Rose sauce 9.5
Venison Scotch egg, Cumberland sauce 7.5
Confit duck and quail terrine, quince chutney, quail's egg, grilled sourdough 11

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

◆ MAINS ◆

Butternut squash and wild mushroom 'Wellington', braised green lentils, crispy shallots, watercress, cranberry, and red wine jus (pb) 16

Roast fillet of Brixham Golden bream, cavolo nero, salsify, creamed mashed potatoes, mussel and chive butter sauce 22

◆ SIDES 4 ◆

Hand cut chips / French fries
Mashed potatoes

Honey roast parsnips
Savoy cabbage and bacon

Beetroot salad
Green salad

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream 7
Carrot, apricot and walnut cake, malted milk ice cream 7
Dark chocolate torte, poached figs, mulled wine syrup, ginger and oat crumble (pb) 7

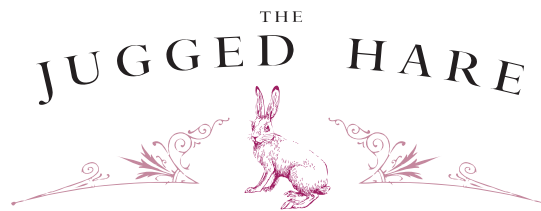
CHEESEBOARD 10

Cornish Kern (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (goat, soft)
Crackers, apple chutney

Cheeseboard for two 20

(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



SUNDAY WINE LIST

◆ CHAMPAGNE AND SPARKLING WINES ◆

	125ml	Bottle
Dopff Au Moulin, Cuvée Julien, Brut , Crémant d'Alsace, France NV	9.5	43
Georges Vesselle, Grand Cru, Rosé, Brut , Bouzy, France NV		55
Joseph Perrier, Cuvée Royale, Brut , Chalons-en-Champagne, France NV	13.5	67

◆ WHITE ◆

	175ml	250ml	Bottle
Château de Campuget, Invitation , Roussanne/Grenache/Viognier, Costières de Nîmes, France '17 MAGNUM	5.3	7.2	40
Cuvée des Frères Martin , Fernão Pires, Setúbal, Portugal '18	5.6	7.7	21.5
Naciente , Chardonnay, Maule, Chile '17			23
Jean Goulet , Chablis, France '18 MAGNUM	9.1	12.2	70
Lerry Cherubino, The Yard , Riesling, Frankland River, Australia '16			36
Champalou, Le Portail, Sec , Vouvray, France '15			42

◆ ROSÉ ◆

San Marzano, Tramari , Primitivo, Salento, Italy '18 MAGNUM	6	8	45
Cuvée des Frères Martin , Castelão, Setúbal, Portugal '18	6.1	8.2	23

◆ RED ◆

Cuvée des Frères Martin , Castelão, Setúbal, Portugal '18	5.6	7.7	21.5
Château de Campuget, Le Campuget , Syrah/Viognier, Vin de Pays du Gard, France '18			23
Carpineto, Dogajolo , Sangiovese/Cabernet Sauvignon, Toscana Rosso, Italy '17 MAGNUM	6.3	8.5	48
Dona, Ulithorne , Grenache/Shiraz/Mourvedre, McLaren Vale, Australia '14			25
Ondarre, Reserva , Tempranillo, Rioja, Spain '14 MAGNUM	6.8	9.2	52
Andeluna, 1300 , Malbec, co Valley, Argentina '18 MAGNUM	7.2	9.7	55
Château Lestritte-Capmartin , Merlot/Cabernet Sauvignon, Bordeaux Superieur, France '15 MAGNUM	7.5	10	57
Bouza , Tannat, Montevideo, Uruguay '17			34
Katnook Estate, Founders Block , Cabernet Sauvignon, Coonawarra, Australia '16			35
Foillard , Gamay, Morgon, France '16			43
Château de Valois , Merlot Blend, Pomerol, France '14			68

All wines by the glass are available in 125ml glass



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