



SUNDAYS

Bloody Mary 9 | Jug of Bloody Mary 25

◆ TABLE ◆

Grilled sourdough, smoked bacon and parsley butter | 4
Green olives | 5

Smoked almonds | 4.5
Black pudding croquettes, Guinness HP sauce | 8.5
Spiced whitebait, tartare sauce | 8.5

◆ STARTERS ◆

Cream of cauliflower soup, Jugged Hare ale rarebit, sourdough crouton 8.5
Wild boar Scotch egg, English mustard mayonnaise 8.5
Salt baked heritage beetroot and carrots, celeriac purée, red wine shallots, fried capers, tarragon sauce *(pb)* 9.5

Half pint of prawns, Marie Rose sauce 10.5
Blood orange cured Hampshire River Test trout, pickled fennel, dill mayonnaise, house pumpernickel 12.5
Iron-age pork shoulder, leek and pig's head terrine, quince and seeded mustard relish, mustard greens 14

◆ SUNDAY ROASTS 26 ◆

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

Butternut squash, wild mushroom, sage and pearl barley Wellington, pea and shallot salad *(pb)* | 19

Roast fillet of Atlantic cod, mussel, pea and leek kedgeree, curried egg velouté | 26

◆ SIDES 4.5 ◆

Tenderstem broccoli, anchovy, lemon and garlic breadcrumbs
Buttered cavolo nero
Red wine braised red cabbage

Winter leaf salad, wholegrain mustard dressing
New potatoes, shallot and chive butter

Mash, gravy, pork crackling
Hand cut chips
French fries

◆ PUDDINGS ◆

Pistachio frangipane tart, plum sorbet, mulled figs *(pb)* 7.5
Gingerbread, dark chocolate delice, kumquat compote, mulled wine syrup 7.5
Sticky toffee pudding, vanilla ice cream 7.5
Ice creams and sorbets *(sorbets pb)* 6.5

◆ BRITISH CHEESEBOARD 12 ◆

Black Cow Cheddar (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (goat, soft)
Pear and saffron chutney, wafers and grapes
Cheeseboard for two 22

(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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