



SUNDAY SET MENU



2 COURSES 33 | 3 COURSES 38

◆ TABLE ◆

Artisan bread, organic butter | 3
Wild garlic bread, black olives, basil (pb) | 5
Green olives | 4

Beer candied bacon, mustard whip | 5
Black pudding croquettes, stout sauce | 7.5

◆ STARTERS ◆

Caramelised shallot soup, pinhead oatmeal skirlie, nettle oil (pb)

Globe artichoke, whipped ricotta, courgette, salmoriglio (v)

The Hare éclair - duck and chicken liver parfait, parsnip purée, capers, Cumberland sauce

Jugged Hare tinned salmon, soda bread

◆ SUNDAY ROAST ◆

Half Castlemead Farm, Somerset free range chicken,
sage stuffing, bread sauce

Roast leg of Herdwick mutton, mint jelly

45 day aged Longhorn beef rump, horseradish cream

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

MAINS

Roast Cornish hake, pepper and tomato sauce, steamed five grains, greens

Field mushroom and root vegetable "Wellington", chestnut sauce (pb)

◆ SIDES 4.5 ◆

Spring greens, garlic and chilli oil

Sautéed spinach

Mixed leaf salad, house dressing

Pease pudding

Steamed whole grains,
toasted almonds

Creamed mashed potatoes

Triple cooked chips

French fries

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream

White chocolate and raspberry cheesecake, crème
fraîche and elderflower sorbet

Chestnut and dark chocolate brownie,
tonka bean ice cream

Yorkshire rhubarb and blood orange compote,
ginger hobnob (pb)

CHEESEBOARD 12

Cornish Kern (hard, cow)

Crozier Blue (blue, ewes)

St. Thom (goat, soft)

Malt loaf, flatbread, chutney, walnuts

Cheeseboard for two 22

(pb) plant based (v) vegetarian

Caution, all feathered 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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