



BOTTOMLESS BRUNCH

SATURDAY 12PM – 5PM

**ORDER A MINIMUM OF 2 COURSES AND
ADD BOTTOMLESS DRINKS FOR 9.99**

Drinks include: Heineken, Amstel, Jugged Hare Pale Ale, Bloody Mary,
Prosecco, House White / Rosé / Red wine

**Upgrade your bubbles to Champagne Joseph Perrier 16.5
Upgrade your wines to the below selection 16.5**

Château de Campuget, Invitation, Costières de Nîmes, France '17
San Marzano, Tramari, Primitivo Rosé, Salento, Italy '18
Andeluna, 1300, Malbec, Uco Valley, Argentina '18

◆ TABLE ◆

Grilled sourdough, smoked bacon
and parsley butter | 4
Green olives | 4.5

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

◆ STARTERS ◆

Butternut squash soup, home-dried cherry
tomatoes, toasted pumpkin seeds,
crispy quail egg *(pb without egg)* 7.5
Wild boar Scotch egg, English mustard mayonnaise 8.5
Roast Jerusalem artichokes, Lincolnshire
Poacher Cheddar, crispy kale and spring onion,
sage dressing *(v)* 9
Half pint of prawns, Marie Rose sauce 9.5

Half devilled Cornish mackerel, kohlrabi
and apple salad, crispy shallots 11
Slow braised Tamworth pork shoulder rillettes,
whipped lardo, cornichons, capers, Jugged Hare
pickled onions, grilled sourdough 12
Pan-fried lamb's kidneys, smoked bacon,
warm salad of Brussels sprouts, radish and
runner beans, sauce gribiche 12.5

◆ MAINS ◆

Pie of the day, mashed potatoes, gravy 18.5
Soft cheese, basil and sunflower seed stuffed
courgette, roast garlic breadcrumbs, turmeric
spiced couscous, pickled red cabbage *(pb)* 19
Roast fillet of Brixham hake, mussels, bouillabaisse
sauce, saffron potatoes, braised celery 24
Double cheeseburger, pickles, fries 18.5
add bacon 2
Yorkshire rabbit loin wrapped in smoked bacon,
crispy rabbit leg croquette, braised leeks,
cauliflower purée, liver and kidney jus 26
Roast haunch of wild Suffolk venison, salsify,
cavolo nero, potimarron pumpkin, hazelnut
dressing, venison liver jus 26

350g Longhorn sirloin steak 36
400g Longhorn rib-eye steak 46
*Steaks are served with hand cut chips,
roast bone marrow, watercress, Béarnaise
sauce and peppercorn jus*

OUR SIGNATURE DISHES

Jugged hare, served with creamed mashed
potatoes, Savoy cabbage and bacon | 29
Roast whole suckling pig on the rotisserie,
every Friday | 26
(portions limited to size of pig)

◆ 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 ◆

Red wine poached plums, cashew ice cream,
crumble *(pb)* 7.5
Dark chocolate marquise, Morello cherry sorbet,
boozy cherries 7.5
Sticky toffee pudding, vanilla ice cream 7.5
Ice creams and sorbets *(sorbets pb)* 6.5

CHEESEBOARD 12

Black Cow Cheddar (hard, cow)
Crozier Blue (blue, ewes)
St. Thom (goat, soft)
Oatcakes, crackers, apple chutney
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

Please note that selected drinks for bottomless brunch will be available two hours from your booking time. Any additional pre and post drinks will be added to your final bill. Table items and side orders are not included in the two courses.



THE
JUGGED
HARE

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