

# THE JUGGED HARE



## BOTTOMLESS BRUNCH

SATURDAY 12PM – 5PM

ORDER A MINIMUM OF 2 COURSES AND ADD BOTTOMLESS DRINKS FOR JUST £15  
DRINKS INCLUDE: HEINEKEN, AMSTEL, JUGGED HARE PALE ALE, BLOODY MARY,  
PROSECCO, HOUSE WHITE/ROSÉ/RED WINE

*Upgrade from Prosecco to Joseph Perrier Champagne for just £30 or  
upgrade from house wine to any of the following wines for £30*

Picpoul, La Visite, Languedoc, France, M De Minuty, Château de Minuty, Côtes de Provence, France, Melipal, Malbec, Mendoza, Argentina

### ◆ TABLE ◆

Grilled sourdough, smoked bacon  
and parsley butter | 6

Pigs in blankets, bread sauce | 9.5

Black pudding croquettes, Guinness HP sauce | 9.5

Anchovy toast | 11.5

Whipped cod's roe, crispy Serrano,  
sourdough | 13

Green olives | 6

Smoked almonds | 5

### ◆ STARTERS ◆

Buffalo burrata, heritage beets, whiskey  
toasted oats, plum relish *(v)* 16

Chicken liver Madeira parfait, onion jam,  
sourdough 13

Barbary duck and green peppercorn rilette,  
pear and orange jam, brioche 15

Chalk stream trout tart, horseradish, roe 15

Cornish white crab, brown crab mayonnaise,  
cucumber, crème fraîche, dill 19

### ◆ MAINS ◆

Wild Suffolk red deer loin, spiced red cabbage,  
fondant potato, sprouts, game jus 32

Somerset Saxon organic chicken, cep Parmesan  
polenta, wild mushrooms, leeks, tarragon jus 35

Pie of the day, mashed potatoes, greens, gravy 25

Nut roast Wellington, chestnut stuffing, roast potatoes,  
Brussels sprouts, carrots, pb gravy *(pb)* 23

Cornish fish pie: smoked haddock, cod, salmon,  
mussels, spinach and peas, gratinated Cheddar top 27

### GAME, MARKET CUTS AND DAYBOAT FISH

*Please see specials slip for today's game from north  
Yorkshire, prime aged beef from Lyons Hill farm, Dorset  
as well as premium wild fish and shellfish delivered fresh  
from the South coast this morning*

### OUR SIGNATURE DISHES

**Jugged hare**, creamed mashed  
potatoes, Savoy cabbage and bacon | 38  
*(available 1st August - end of February)*

**Roast whole suckling pig** on the rotisserie,  
every Friday | 38  
*(portion numbers limited to size of one pig)*

### ◆ SIDES ◆

Winter greens | 5

Spiced red cabbage | 6

Brussels sprouts, parsnips and  
carrots | 6

Skinny fries | 6

Triple cooked hand cut chips | 7

Mixed leaf salad, wholegrain  
mustard dressing | 4.5

Béarnaise sauce

Beef gravy

Peppercorn jus

*all 3.5*

### ◆ PUDDINGS 9.5 ◆

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate tart, blackberries, whipped crème fraîche

Baked vanilla cheesecake, blackberry jam, dark chocolate  
sorbet *(pb)*

Ice creams and sorbets *(sorbets pb)* | 7

### BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, St. Thom;  
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



THE  
JUGGED  
HARE

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