

THE JUGGED HARE



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 Joseph Perrier Champagne 16.5 or upgrade your wines to any of the following 16.5
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	Whipped cod's roe, crispy Serrano, sourdough 13
Black pudding croquettes, Guinness HP sauce 9.5	Green olives 6
Anchovy toast 11.5	Smoked almonds 5

◆ STARTERS ◆

Devilled lamb's kidneys on toast horseradish and sage 12	Cornish mackerel, remoulade, burnt apple, walnuts 17
Wild Suffolk venison tartare, smoked herring roe, game chips 16	Truffle leek and potato soup, smoked eel on toast, soft boiled quail's egg <i>(v without eel)</i> <i>(served chilled or warm)</i> 15
Chicken liver Madeira parfait, onion jam, sourdough 15	Buffalo burrata, heritage tomato salad, rosemary and shallot dressing <i>(v) (pb without burrata)</i> 16

◆ MAINS ◆

Calf's liver, crispy bacon, garlic champ, offal gravy 24	
Somerset Saxon organic chicken, cep Parmesan polenta, wild mushrooms, leeks, tarragon jus 35	
Spatchcock wood pigeon, English cherries, mascarpone, pigeon jus 29.5	
Spring lamb burger, crispy lamb's brains, minted sauce gribiche, French fries 24	
Pie of the day, mashed potatoes, gravy 24	
Flamed cauliflower steak, cauliflower purée, capers and raisins, foraged costal herbs, hazelnuts <i>(pb)</i> 21	
Fish pie: smoked haddock, wild sea trout, mussel, cod, spinach and peas 26	

MARKET CUTS AND DAYBOAT FISH

Please see specials slip for today's prime, aged beef and premium wild fish/shellfish delivered fresh from the South coast this morning

OUR SIGNATURE DISHES

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

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

◆ SIDES 5 ◆

Cavolo nero	Mixed leaf salad, wholegrain mustard dressing	Hand cut chips
Purple sprouting broccoli, chilli dressing	New potatoes, shallot and chive butter	French fries
Buttered spring greens		Béarnaise sauce / Beef gravy Peppercorn jus 3.5

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream 8	
Dark chocolate tart, English cherries whipped crème fraîche 9.5	
Baked vanilla cheesecake, raspberry compote gingerbread <i>(pb)</i> 9.5	
Ice creams and sorbets <i>(sorbets pb)</i> 6	

BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cows); Cashel blue (blue, ewes); St. Thom (soft, goats); chutney, crackers, grapes and 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 www.thejuggedhare.com



THE
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HARE

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