

THE  
JUGGED HARE



## BOTTOMLESS BRUNCH

SATURDAY 12PM – 5PM

ORDER A MINIMUM OF 2 COURSES AND  
ADD BOTTOMLESS DRINKS FOR 15

Drinks include: Heineken, Amstel, Jugged Hare Pale Ale, Bloody Mary, Prosecco, House white/rosé/red wine

*Upgrade your bubbles to Joseph Perrier Champagne 30 or upgrade your wines to any of the following 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	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 ◆

Wild boar Scotch egg, piccalilli	9.5	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	16		
Cornish mackerel, remoulade, burnt apple, walnuts	17	Buffalo burrata, heritage tomato salad, rosemary and shallot dressing <i>(v)</i> <i>(pb without burrata)</i>	16

### ◆ MAINS ◆

Somerset Saxon organic chicken, cep Parmesan polenta, wild mushrooms, leeks, tarragon jus	35	Flamed cauliflower steak, cauliflower purée, capers and raisins, foraged costal herbs, hazelnuts <i>(pb)</i>	21
Spatchcock wood pigeon, English cherries, mascarpone, pigeon jus	29.5	Fish pie: smoked haddock, wild sea trout, mussel, cod, spinach and peas	26
Pie of the day, mashed potatoes, gravy	24		

### ◆ SIDES 5 ◆

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

### ◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream	8
Dark chocolate tart, blackberries, 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 [thejuggedhare.com](http://thejuggedhare.com)



THE  
JUGGED  
HARE

49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | WWW.THEJUGGEDHARE.COM

📷 @THEJUGGEDHARE | 📘 /THEJUGGEDHARE

WWW.ETMGROUP.CO.UK