

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
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 ◆

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
Mixed leaf salad, wholegrain
mustard dressing

New potatoes, shallot
and chive butter
Hand cut chips

French fries
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



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