



# BOTTOMLESS BRUNCH

THURSDAY - FRIDAY, 11PM - 6.30PM | 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 ◆

Artisan bread, organic butter | 3  
Green olives | 4

Smoked almonds | 4  
Black pudding croquettes, HP sauce | 7.5

## ◆ STARTERS ◆

Roast cauliflower soup, wild sorrel, walnut dressing <i>(pb)</i>	6.5	Half pint of prawns, Marie Rose sauce	9.5
Heritage tomato salad, Kidderton Ash goat's cheese, crispy shallots, basil <i>(v)</i>	7	Venison Scotch egg, Cumberland sauce	7.5
Smoked Cornish mackerel rilette, baby beetroot, pickled cucumber, runner bean salad, crispbread	7.5	Confit rabbit and black pudding terrine, Parma ham, prune and apple chutney, grilled sourdough	9

## ◆ MAINS ◆

Sweet potato cake, grilled broccoli, sweetcorn relish, crispy kale, aioli <i>(pb)</i>	14.5
Pan fried fillet of Brixham hake, braised baby gem, grilled baby leeks, tomato and lovage salsa verde	21
Double cheeseburger, pickles, fries <i>Add bacon 2</i>	17
Grilled Suffolk pork chop, mustard mashed potatoes, buttered baby carrots, glazed shallots, red wine jus	17.5
Roast venison haunch, crushed celeriac, buttered kale, red currant jus	17
350g Longhorn sirloin steak, hand cut chips, watercress, Béarnaise sauce and peppercorn jus	29

### OUR SIGNATURE DISHES

Jugged hare, creamed mashed potatoes, greens and bacon | 28  
Roast whole Yorkshire grouse, grouse liver pâté en croûte, bread sauce, game chips, Savoy cabbage and bacon and game jus | 36

## ◆ SIDES 4 ◆

Hand cut chips / French fries  
Mashed potatoes

Buttered kale  
Savoy cabbage and bacon

Tomato and basil salad  
Green salad

## ◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream	7
Glazed plums, whipped crème fraîche	7
Chocolate brownie, raspberry coulis, lemon sorbet <i>(pb)</i>	7
Ice creams and sorbets <i>(sorbets pb)</i>	6

## CHEESEBOARD 10

Cornish Kern (hard, cow)  
Crozier Blue (blue, ewes)  
St. Thom (goat, soft)  
Crackers, apple chutney

*Cheeseboard for two 20*

*(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](http://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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