



# 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 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 ◆

Grilled sourdough, smoked bacon  
and parsley butter | 3.5  
Green olives | 4

Smoked almonds | 4  
Black pudding croquettes, Guinness HP sauce | 7.5  
Spiced whitebait, tartare sauce | 7.5

## ◆ STARTERS ◆

White onion and Cheddar soup, beef heart 7  
Venison Scotch egg, Cumberland sauce 7.5  
English asparagus, fried pheasant egg,  
radish, garlic mayonnaise *(pb without egg)* 8.5

Half pint of prawns, Marie Rose sauce 9.5  
Braised guinea fowl, wild mushroom and  
spring onion terrine wrapped in cured ham,  
piccalilli, sourdough 11  
Dressed Dorset crab, nettle pesto, celery, apple 16

## ◆ MAINS ◆

Whole globe artichoke stuffed with wild  
mushrooms and crispy capers, peas and  
broad beans, salsa verde *(pb)* 16  
Grilled whole Cornish plaice, purple broccoli,  
brown shrimps, caper and chive butter sauce 22  
Double cheeseburger, pickles, fries  
*add bacon 2* 17  
Yorkshire rabbit loin wrapped in salt cured  
pork belly, braised leg raviolo, rabbit liver  
and kidney, chard, smoked bacon jus 24

Haunch of wild Suffolk roe deer, black pudding  
and potato gratin, spinach, baby beetroot,  
game jus 26  
350g Longhorn sirloin steak, hand cut chips,  
watercress, Béarnaise sauce and peppercorn jus 32

## OUR SIGNATURE DISHES

Roast whole suckling pig on  
the rotisserie, every Friday  
*(portions limited to size of pig)*  
*Grouse and jugged hare will return in August!*

## ◆ SIDES 4 ◆

Purple broccoli,  
crisp shallots  
Buttered chard

Summer leaf salad,  
rapeseed and mustard  
Jersey Royal potato salad

Minted Jersey Royals  
Mash, gravy,  
pork crackling

Hand cut chips  
French fries

## ◆ PUDDINGS ◆

English strawberries, white chocolate and vanilla  
mousse, basil sponge, candied lemon zest 7  
Chilled coconut tapioca, rum roast pineapple,  
mango sorbet, passion fruit *(pb)* 7  
Sticky toffee pudding, vanilla ice cream 7  
Ice creams and sorbets *(sorbets pb)* 6

## CHEESEBOARD 10

Black Cow Cheddar (hard, cow)  
Crozier Blue (blue, ewes)  
St. Thom (goat, soft)  
Oatcakes, crackers, apple chutney

*Cheeseboard for two 18*

*(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

49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | [WWW.THEJUGGEDHARE.COM](http://WWW.THEJUGGEDHARE.COM)

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