



BOTTOMLESS BRUNCH

MONDAY TO SATURDAY 11AM – 4PM

**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 celeriac and walnut soup,
Jugged Hare ale rarebit 7

Salt baked beetroot and carrots, cauliflower
purée, fried capers, tarragon salsa (pb) 7

House hot smoked Scottish salmon,
salmon caviar, new potato and chive salad,
pickled radish, dill 9.5

Half pint of prawns, Marie Rose sauce 9.5

Venison Scotch egg, Cumberland sauce 7.5

Confit duck and quail terrine, quince chutney,
quail's egg, grilled sourdough 11

◆ MAINS ◆

Butternut squash and wild mushroom 'Wellington',
braised green lentils, crispy shallots, watercress,
and red wine jus (pb) 16

Roast fillet of Brixham Golden bream, cavolo nero,
salsify, creamed mashed potatoes, mussel and chive
butter sauce 22

Double cheeseburger, pickles, fries 17
Add bacon 2

Haunch of wild Suffolk venison, braised shoulder
croquette, Dauphinoise potatoes, roast parsnips
and Savoy cabbage, red currant jus 22

Stuffed and rolled Yorkshire partridge, smoked bacon, 26
cauliflower cheese purée, cavolo nero, sage jus

350g Longhorn sirloin steak, hand cut chips, 29
watercress, Béarnaise sauce and peppercorn jus

OUR SIGNATURE DISHES



Jugged hare, creamed mashed
potatoes, greens and bacon | 24

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

Honey roast parsnips
Savoy cabbage and bacon

Beetroot salad
Green salad

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream 7

Carrot, apricot and walnut cake, malted milk ice cream 7

Dark chocolate torte, poached figs, mulled wine
syrup, ginger and oat crumble (pb) 7

Ice creams and sorbets (sorbets pb) 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

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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