



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 Joseph Perrier Champagne 16.5
Upgrade your wines to the below selection 16.5**

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 | 4
Green olives | 5

Smoked almonds | 4.5
Black pudding croquettes, Guinness HP sauce | 8.5
Spiced whitebait, tartare sauce | 8.5

◆ STARTERS ◆

Cream of cauliflower soup, Jugged Hare ale rarebit,
sourdough crouton

8.5

Half pint of prawns, Marie Rose sauce

10.5

Wild boar Scotch egg, English mustard mayonnaise

8.5

Blood orange cured Hampshire River Test trout,

12.5

Salt baked heritage beetroot and carrots,
celeriac purée, red wine shallots, fried capers,
tarragon sauce *(pb)*

9.5

pickled fennel, dill mayonnaise, house pumpernickel

Iron-age pork shoulder, leek and pig's head terrine,

14

quince and seeded mustard relish, mustard greens

◆ MAINS ◆

Pie of the day, mashed potatoes, gravy

19.5

350g Longhorn sirloin steak

45

Flamed cauliflower steak, yeasted cauliflower
purée, caper and raisins, foraged costal herbs,
candied hazelnuts *(pb)*

19

400g Longhorn rib-eye steak

55

Roast fillet of Atlantic cod, mussel, pea and leek
kedgeree, curried egg velouté

26

*Steaks are served with hand cut chips,
roast bone marrow, watercress, Béarnaise
sauce and peppercorn jus*

Double cheeseburger, pickles, fries
add bacon 2

18.5

Haunch of wild Suffolk venison, 'humbles' offal
croquette, creamed potatoes, truffled Savoy
cabbage, braising juices

26

OUR SIGNATURE DISHES

Jugged hare, served with creamed mashed
potatoes, Savoy cabbage and bacon | 28

Roast whole suckling pig on the rotisserie,
every Friday | 26

(portions limited to size of pig)

◆ SIDES 4.5 ◆

Tenderstem broccoli, anchovy, lemon
and garlic breadcrumbs

Buttered cavolo nero

Red wine braised red cabbage

Winter leaf salad, wholegrain mustard
dressing

New potatoes, shallot
and chive butter

Mash, gravy, pork crackling

Hand cut chips

French fries

◆ PUDDINGS ◆

Pistachio frangipane tart, plum sorbet, mulled figs *(pb)*

7.5

Gingerbread, dark chocolate delice, kumquat compote,
mulled wine syrup

7.5

Sticky toffee pudding, vanilla ice cream

7.5

Ice creams and sorbets *(sorbets pb)*

6.5

BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cow)

Crozier Blue (blue, ewes)

St. Thom (soft, goat)

Pear and saffron chutney, wafers and grapes

Cheeseboard for two 22

(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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