



# 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**

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 | 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  
Wild boar Scotch egg, English mustard mayonnaise  
Salt baked heritage beetroot and carrots,  
celeriac purée, red wine shallots, fried capers,  
tarragon sauce *(pb)*

8.5 Half pint of prawns, Marie Rose sauce 10.5  
12.5 Blood orange cured Hampshire River Test trout,  
pickled fennel, dill mayonnaise, house pumpnickel  
14 Iron-age pork shoulder, leek and pig's head terrine,  
quince and seeded mustard relish, mustard greens

## ◆ MAINS ◆

Pie of the day, mashed potatoes, gravy 18.5  
Butternut squash, wild mushroom, sage and  
pearl barley Wellington, pea and shallot salad *(pb)* 19  
Roast fillet of Atlantic cod, mussel, pea and leek  
kedgeree, curried egg velouté 26  
Double cheeseburger, pickles, fries 18.5  
*add bacon 2*  
Haunch of wild Suffolk venison, 'humbles' offal  
croquette, creamed potatoes, truffled Savoy  
cabbage, braising juices 26

350g Longhorn sirloin steak 45  
400g Longhorn rib-eye steak 55  
*Steaks are served with hand cut chips,  
roast bone marrow, watercress, Béarnaise  
sauce and peppercorn jus*

## 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](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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