

THE JUGGED HARE



SUNDAYS

APERITIFS

Gin/Vodka Martini | 15.2/16.5 Black Cow Negroni | 12.5 Joseph Perrier Champagne | 15 Bloody Mary | 11

◆ TABLE ◆

Bannock, daily butter 6	Pigs in blankets, bread sauce 9.5
Black pudding croquettes, Guinness HP sauce 9.5	Nocellara olives 6
Haggis Scotch egg, English mustard 9.5	Anchovy olives 7.5 Smoked almonds 6

◆ STARTERS ◆

London particular - split lentil soup, cured pork & wild boar	11	Middle White pork terrine, cranberry chutney, brioche	12
Whipped salt fish, caper hash browns, gherkin vinaigrette	12	Baked sea snails, garlic & parsley butter	16
Smoked cod's roe, Serrano, sourdough	14.5	Wild mushroom & Cacklebean egg crumpet, lovage pesto <i>(v) (pb without egg)</i>	14

◆ SUNDAY ROASTS 32 ◆

45 day aged Longhorn beef, horseradish cream

Tamworth pork belly, apple sauce

Welsh leg of lamb, mint sauce

and from the rotisserie...

Dorset free range chicken, pigs in blankets, sage stuffing, bread sauce

All roasts are served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables & rotisserie gravy

Kid's roast - any of the above meats with Yorkshire pudding, roast potatoes, gravy | 12.5

Peterhead cod, Shetland mussels, black cabbage, spiced chickpeas | 28

Polenta, black quinoa, feta, spinach, truffle dressing *(pb)* | 19

◆ SIDES ◆

Green beans, anchovy butter | 7

Sweetcorn, jalapeño, crispy shallots | 7

Skinny fries | 6

Triple cooked chips | 7

Sunday roast trimmings | 7

Cauliflower cheese | 7

Mixed leaves, mustard dressing | 5

◆ PUDDINGS 9.5 ◆

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*

Dark chocolate tart, whipped crème fraîche

Ice creams & sorbets *(sorbets pb)*

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue, Rosary Ash goat's cheese: chutney, crackers, grapes, celery

Cheeseboard for one: 15; for two: 28

*10 year old Tawny Port, Douro, Portugal
Glass: 6.4; bottle 62*

(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. For full allergen information please go to thejuggedhare.com



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