



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
Asparagus, fried pheasant egg,
radish, garlic mayonnaise *(pb without egg)* 8.5
Half pint of prawns, Marie Rose sauce 9.5

Smoked mackerel rilette, celery, cucumber
and nettle pesto, toasted sourdough 9.5
Braised guinea fowl, wild mushroom and
spring onion terrine wrapped in cured ham,
piccalilli, sourdough 11

♦ 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

Jugged hare, served with creamed mashed
potatoes, Savoy cabbage and bacon | 26

Roast whole suckling pig on the rotisserie,
every Friday | 24
(portions limited to size of pig)

♦ SIDES 4 ♦

Purple broccoli,
crisp shallots
Buttered chard

Summer leaf salad,
rapeseed and mustard
New potato salad

Minted new potatoes
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

**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.**



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