

THE
JUGGED HARE



◆ **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	Smoked mackerel rilette, celery, cucumber and nettle pesto, toasted sourdough	9.5
Venison Scotch egg, Cumberland sauce	7.5		
Asparagus, fried pheasant egg, radish, garlic mayonnaise <i>(pb without egg)</i>	8.5	Braised guinea fowl, wild mushroom and spring onion terrine wrapped in cured ham, piccalilli, sourdough	11
Half pint of prawns, Marie Rose sauce	9.5		

◆ **MAINS** ◆

Whole globe artichoke stuffed with wild mushrooms and crispy capers, peas and broad beans, salsa verde <i>(pb)</i>	16	Haunch of wild Suffolk roe deer, black pudding and potato gratin, spinach, baby beetroot, game jus	26
Grilled whole Cornish plaice, purple broccoli, brown shrimps, caper and chive butter sauce	22	350g Longhorn sirloin steak, hand cut chips, watercress, Béarnaise sauce and peppercorn jus	32
Pie of the day, mashed potato, gravy	18.5		
Double cheeseburger, pickles, fries <i>add bacon 2</i>	17		
Yorkshire rabbit loin wrapped in salt cured pork belly, braised leg raviolo, rabbit liver and kidney, chard, smoked bacon jus	24		

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 <i>(pb)</i>	7
Sticky toffee pudding, vanilla ice cream	7
Ice creams and sorbets <i>(sorbets pb)</i>	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



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