



# SUNDAYS

Bloody Mary 9 | Jug of Bloody Mary 25

## ♦ 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

## ♦ SUNDAY ROASTS 24 ♦

Half Castlemead Farm, Somerset free range chicken, sage stuffing, bread sauce

Roast Tamworth pork belly, apple purée, rotisserie gravy

45 day aged Longhorn beef rump, horseradish cream

*All the above roasts are served with Yorkshire pudding, duck fat roast potatoes,  
seasonal vegetables and rotisserie gravy*

Roast butternut squash, caramelised onion and sage Wellington,  
roast potatoes, seasonal vegetables and gravy *(pb)* | 18

## ♦ FISH ♦

Grilled whole Cornish plaice, purple broccoli, brown shrimps, caper and chive butter sauce 22

## ♦ 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](http://www.thejuggedhare.com)



49 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0134 | [WWW.THEJUGGEDHARE.COM](http://WWW.THEJUGGEDHARE.COM)

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