

THE JUGGED HARE



SUNDAYS

APERITIFS

Sipsmith Gin/Vodka Martini | 14

Joseph Perrier Champagne | 17

Bloody Mary | 14

Bannock, house butter | 6.5
Black pudding croquettes, HP sauce | 9.5
Haggis Scotch egg, JH mustard | 9.5

TABLE

Green olives | 6
Anchovy olives | 7.5
Smoked almonds | 6

STARTERS

Truffled artichoke, ricotta & tomatoes
on sourdough *(v)*

12

Pigs in blankets, bread sauce

9.5

Forager's fritter - asparagus, nettles,
bronze fennel, aioli *(pb)*

14

Suffolk venison tartare, game chips, mustard,
bone marrow toast

16

Cornish mackerel & horseradish tart

14.5

Charcuterie board for two *(all made in house)*

24

SUNDAY ROASTS 32

45 day aged Longhorn beef sirloin, horseradish cream

Tamworth pork belly, apple sauce

Welsh leg of lamb, mint sauce

and from the rotisserie...

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

Served with a Yorkshire pudding, duck fat roast potatoes, seasonal vegetables & rotisserie gravy

Mushroom & vegetable Wellington, Sunday trimmings, gravy *(pb)*

Monkfish, Isle of Wight tomatoes, leeks, vinaigrette | 25

Aubergine schnitzel, romesco, almonds *(pb)* | 21

SIDES

Smoked goat baked beans | 7

Cauliflower cheese | 7

Sunday roast trimmings | 6.5

Triple cooked chips | 7

Isle of Wight tomatoes | 7

Mixed leaves, mustard dressing | 5

PUDDINGS 9.5

White chocolate & lemon frost, elderflower meringue

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*

JH affogato, coffee biscuit

Ice creams & sorbets *(sorbets pb)* 7

A glass of house cherry mead 6

BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue,

Rosary Ash goat's cheese:

chutney, crackers, grapes, celery

Cheeseboard for one: 15; for two: 28

LBV Port, Ferreira, Douro, Portugal '15

Glass: 6.6; bottle 55

(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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