

THE
JUGGED HARE



SUNDAYS

APERITIFS

Sipsmith Gin/Vodka Martini | 16.1

Joseph Perrier Champagne | 17.1

Bloody Mary | 17

Bannock, house butter | 6.5

◆ TABLE ◆

Pigs in blankets, bread sauce | 9.5

Black pudding croquettes, HP sauce | 9.5

Green olives | 6

Haggis Scotch egg, JH mustard | 9.5

Anchovy olives | 7.5

Smoked almonds | 6

◆ STARTERS ◆

Jugged Hare pale ale roasted Ironbark pumpkin, feta, cobnuts, chervil oil *(pb)*

14

Middle White pork & green peppercorn terrine, cranberry chutney, brioche

12

Smoked cod's roe, Serrano, sourdough

14.5

Salt cured duck, plum, chicory, cream cheese

12

Potted Scottish salmon, gherkins, soda bread

12

Baked sea snails, garlic & parsley butter

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...

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

Roasts served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables & rotisserie gravy

North Sea cod, haddock mash, kale, garlic & brown butter sauce | 28

Celeriac, spelt & wild mushroom risotto, salsa verde *(pb)* | 22

◆ SIDES ◆

Heritage carrots, balsamic glaze | 6

Creamed sweetcorn, pickled chilli, crispy shallots | 6

Triple cooked chips | 6.5

Sunday roast trimmings | 6.5

Cauliflower cheese | 7

Mixed leaves, mustard dressing | 5

◆ PUDDINGS 9.5 ◆

Christmas pudding, brandy custard

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*

Dark chocolate tart, whipped crème fraîche

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

*10 year old Tawny Port, Douro, Portugal
Glass: 8.6; bottle 63*

(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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