

THE
JUGGED HARE

SUNDAYS

APERITIFS

Sipsmith Gin/Vodka Martini | 14

Joseph Perrier Champagne | 17

Bloody Mary | 14

◆ TABLE ◆

Sourdough, cultured butter | 6.5

Smoked almonds | 6

Green olives | 6

Anchovy olives | 7.5

◆ STARTERS ◆

Black pudding croquettes, HP sauce

9.5

Haggis Scotch egg, JH mustard

9.5

Pigs in blankets, bread sauce

9.5

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

14

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

16

1/2 pint o' prawns, Marie Rose

12.5

Gin cured salmon, gherkin, soda bread

14

Ale roasted Ironbark pumpkin, cream cheese,
toasted seeds, chervil (pb)

12

◆ SUNDAY ROASTS ◆

45 day aged Longhorn beef sirloin, horseradish cream 32

Tamworth pork belly, apple sauce 28

Welsh leg of lamb, mint sauce 28

and from the rotisserie...

Suffolk free range chicken, pigs in blankets, sage stuffing, bread sauce 28

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

Swede, feta & chickpea Wellington, roast potatoes, kale, chestnut sauce (pb) 28

North sea cod, white bean, fennel, pepper & anchovy stew 25

House smoked celeriac, wild mushrooms, broccoli, salsa verde (pb) 22

◆ SIDES ◆

Cauliflower cheese 7

Braised red cabbage 7

Sunday roast trimmings 6.5

Tenderstem broccoli, garlic oil 6.5

Triple cooked chips 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

LBV Port, Ferreira, Douro, Portugal '15

Glass: 9; bottle 62

(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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