



SUNDAYS

APERITIFS

Gin/Vodka Martini | 14

Joseph Perrier Champagne | 18

Bloody Mary | 14

◆ TABLE ◆

Bannock, house butter | 6.5

Black pudding croquettes, HP sauce | 9.5

Haggis Scotch egg, JH mustard | 9.5

Green olives | 6

Anchovy olives | 7.5

Smoked almonds | 6

◆ STARTERS ◆

Truffled artichoke, ricotta & squash
on toast, honey *(pb)* 12

1/2 pint o' prawns, Marie Rose 12.5

Whipped salt fish, caper hash browns,
gherkin viniagrette 14

Game pudding tart - partridge, wood pigeon
& wild boar, piccalilli 14

Suffolk venison tartare, game chips, mustard,
bone marrow toast 16

Charcuterie board for two *(all made in house)* 24

◆ 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

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

Mushroom & vegetable Wellington, Sunday trimmings, gravy *(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

Tenderstem broccoli, garlic oil 6.5

Pigs in blankets, bread sauce 9.5

Smoked goat baked beans 7

Sunday roast trimmings 6.5

Triple cooked chips 7

Mixed leaves, mustard dressing 5

◆ PUDDINGS 9.5 ◆

Flourless chocolate & orange cake, whipped crème fraîche

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: 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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