

THE
JUGGED HARE



SUNDAYS

APERITIFS

Sipsmith Gin/Vodka Martini | 15.5

Joseph Perrier Champagne | 17.1

Bloody Mary | 16

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 ◆

Spiced lentil soup, clotted cream, sesame bread *(pb)* 14

Cornish monkfish scampi, gentleman's relish 14.5

Smoked cod's roe, Serrano, sourdough 14.5

Blood sausage, Guinness & Marmite rarebit, crispy ham hock 12

Rare roasted Scottish Blackface lamb's leg, Bovril mayo, lamb fat scone 14

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

St. Ives Bay skate wing, samphire, Jersey mids, caviar Hollandaise | 28

Spring vegetable, feta, lovage & cannellini bean stew, toasted seeds *(pb)* | 22

◆ SIDES ◆

Hispi cabbage, capers & raisins | 6

Butternut squash, crispy sage | 6.5

Triple cooked chips | 7

Sunday roast trimmings | 6.5

Pigs in blankets, bread sauce | 9.5

Cauliflower cheese | 7

Mixed leaves, mustard dressing | 5

◆ PUDDINGS 9.5 ◆

Blood orange & rhubarb cake, whipped crème fraiche

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote *(pb)*

Dundee cake, mulled pear sorbet

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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