

THE
JUGGED HARE



Mother's **DAY**

APERITIFS

Sipsmith Gin/Vodka Martini | 15.5 Joseph Perrier Champagne | 17.1 Bloody Mary | 16

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 <i>(pb)</i>	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	Triple cooked chips 6.5	Cauliflower cheese 7
Creamed sweetcorn, pickled chilli, crispy shallots 6	Sunday roast trimmings 6.5	Mixed leaves, mustard dressing 5

◆ **PUDDINGS 9.5** ◆

Damson plum, oat & black treacle crumble, vanilla ice cream, custard
 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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