

# 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 Suffolk venison tartare, game chips, mustard, 16

Haggis Scotch egg, JH mustard

9.5 1/2 pint o' prawns, Marie Rose 12.5

Pigs in blankets, bread sauce

9.5 Gin cured salmon, gherkin, soda bread 14

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

14 Ale roasted Ironbark pumpkin, cream cheese, 12  
toasted seeds, chervil (pb)

### ◆ SUNDAY ROASTS ◆

45 day aged Longhorn beef sirloin, horseradish cream 32

Tamworth pork belly, apple sauce 29.5

Welsh leg of lamb, mint sauce 29.5

*and from the rotisserie...*

Suffolk free range chicken, pigs in blankets, sage stuffing, bread sauce 29.5

*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

Sunday roast trimmings 6.5

Triple cooked chips 7

Braised red cabbage 7

Tenderstem broccoli, garlic oil 6.5

Mixed leaves, mustard dressing 5

### ◆ PUDDINGS 9.5 ◆

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote (pb)

JH affogato, coffee biscuit

Dark chocolate tart, whipped crème fraîche

Ice creams & sorbets (sorbets pb) 7

A glass of house cherry mead 6

(pb) plant based (v) vegetarian

### 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*

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](http://thejuggedhare.com)



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