



SUNDAYS

APERITIFS

Bloody Mary 14 Joseph Perrier Champagne 18.5 Sipsmith Gin/Vodka Martini 14 Negroni 14
Bannock, house butter 6 Green olives 6 Anchovy olives 7

✦ STARTERS ✦

Artichoke, truffled ricotta & tomatoes on sourdough <i>(pb)</i>	11	Haggis Scotch egg, JH mustard	9.5
Cornish mackerel rillet, crispbreads	11	Black pudding croquettes, HP sauce	11.5
Smoked trout, pickles, rye	12	Venison tartare, game chips, bone marrow toast	16
1/2 pint o' prawns, Marie Rose	12.5	Wood pigeon, beetroot, mustard seeds	12

✦ SUNDAY ROASTS ✦

45 day aged Longhorn beef sirloin, horseradish cream 32

Scottish Blackface 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

Monkfish, Isle of Wight tomatoes, curry butter 27

Smoked aubergine, black garlic, romesco *(pb)* 22

✦ SIDES ✦

Cauliflower cheese 7	Green beans & almonds 7	Triple cooked chips 7
Creamed sweetcorn 6.5	Pigs in blankets, bread sauce 9.5	Butterhead & beet leaves, mustard dressing 5
	Sunday roast trimmings 7	

For puddings & cheese, please see separate menu

SUNDAY FEASTING

Enjoy a fabulous Sunday roast Feast Menu to share with your friends & family in our downstairs Josephine room. Available for 4 or more people on prior booking. Please ask for a menu or go to juggedhare.com

(pb) plant based

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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