



SATURDAY 14th MARCH

Joseph Perrier Champagne 18 | Chase Martini 17.5 | Old Fashioned 14

Sourdough, tomato butter 6.5 | Chilli olives 6 | Anchovy olives 7

Black pudding croquettes, HP sauce 11.5 | Haggis Scotch egg, JH mustard 9.5

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| Leek vinaigrette, hazelnuts (pb) | 11 |
| House smoked trout, gherkins, brioche | 13 |
| Dorset brown crab on toast | 14 |
| Wild boar, brandied prune terrine, piccalilli, brioche | 13 |
| Suffolk roe deer tartare, game chips, mustard, bone marrow toast | 16 |
| Charcuterie board | 28 |
| <i>Speck, milano salami, chilli salami, venison & juniper salami</i> | |
| Wild mushroom & red wine stew, turnip mash (pb) | 22 |
| Cornish sole, capers & chive butter | 28 |
| FISH & CHIPS – real ale battered haddock, triple cooked chips, mushy peas, tartare sauce | 26 |
| Welsh Dragon turkey sausages, mash, chilli gravy | 24 |
| Mutton & pumpkin pie, mash, gravy | 28 |
| Goat belly, wild rice, game jus | 28 |
| PARTRIDGE | |
| <i>Pot roast partridge, spelt</i> | 32 |
| JUGGED HARE | |
| <i>Norfolk hare braised in its blood. Mash, cabbage & bacon</i> | 38 |
| 350g SIRLOIN 600g CHATEAUBRIAND for two | |
| <i>Peppercorn jus Beef gravy Horseradish Béarnaise</i> | 46 95 |

Tenderstem broccoli, garlic oil 7 | Wild rice, mushrooms & Cheddar 7 | Triple cooked chips 7

Baked pumpkin & feta 6.5 | Mixed leaves, mustard dressing 6

(PB) - Plant Based | (V) - Vegetarian | All our charcuterie is made in-house from British rare breeds. Our fish and shellfish are responsibly sourced from Cornish dayboats and British fishing ports. Caution – all game dishes may contain shot. Though every care has been taken to remove them, some dishes may also contain small bones. Our dish names don't always mention every ingredient, so please let your server know if you have any allergies or dietary requirements. All prices include VAT. 12.5% service charge will be added to your final bill.

THE
JUGGED HARE



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