



MOTHER'S DAY

Bloody Mary 14 | Joseph Perrier Champagne 18.5 | Sipsmith Gin/Vodka Martini 14 | Negroni 14

Sourdough, house butter 6.5 | Green olives 6 | Anchovy olives 7.5

STARTERS

Haggis Scotch egg, JH mustard	9.5
Black pudding croquettes, HP sauce	11.5
Wild boar London Particular	11
Venison tartare, English mustard, bone marrow toast	16
½ pint o' prawns, Marie Rose	12.5
Leek vinaigrette, cobnuts <i>pb</i>	11

SUNDAY ROASTS

Scottish Blackface leg of lamb, mint sauce	29.5
45 day aged Longhorn beef sirloin, horseradish cream <i>and from the rotisserie...</i>	32
Suffolk free range chicken, pigs in blankets, sage stuffing, bread sauce	29.5
<i>All roasts served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables & gravy</i>	
Swede feta & chickpea Wellington, roast potatoes, kale, chestnut sauce <i>pb</i>	28
North Sea cod, Shetland mussels, fennel, chive cream	27

SIDES

Cauliflower cheese	7
Tenderstem broccoli	7
Pigs in blankets, bread sauce	9.5
Sunday roast trimmings	7
Triple cooked chips	7
Mixed leaves, mustard dressing	5

Puddings & cheese available, please see separate menu

(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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