

THE
JUGGED HARE



BOTTOMLESS BRUNCH

SATURDAY 12PM – 5PM

ORDER A MINIMUM OF 2 COURSES AND
ADD BOTTOMLESS DRINKS FOR 15

Drinks include: Heineken, Amstel, Jugged Hare Pale Ale, Bloody Mary, Prosecco, House white/rosé/red wine

Upgrade your bubbles to Joseph Perrier Champagne 30 or upgrade your wines to any of the following 30
Picpoul, La Visite, Languedoc, France, M De Minuty, Château de Minuty, Côtes de Provence, France, Melipal, Malbec, Mendoza, Argentina

◆ TABLE ◆

Grilled sourdough, smoked bacon
and parsley butter | 6
Black pudding croquettes, Guinness HP sauce | 9.5
Anchovy toast | 11.5

Whipped cod's roe, crispy Serrano,
sourdough | 13
Green olives | 6
Smoked almonds | 5

◆ STARTERS ◆

Devilled lamb's kidneys on toast
horseradish and sage 12
Wild Suffolk venison tartare, smoked
herring roe, game chips 16
Chicken liver Madeira parfait, onion jam,
sourdough 15

Cornish mackerel, remoulade,
burnt apple, walnuts 17
Truffle leek and potato soup, smoked eel
on toast, soft boiled quail's egg *(v without eel)*
(served chilled or warm) 15
Buffalo burrata, heritage tomato salad,
rosemary and shallot dressing *(v) (pb without burrata)* 16

◆ MAINS ◆

Calf's liver, crispy bacon, garlic champ,
offal gravy 24
Somerset Saxon organic chicken, cep Parmesan
polenta, wild mushrooms, leeks, tarragon jus 35
Spatchcock wood pigeon, English cherries,
mascarpone, pigeon jus 29.5
Spring lamb burger, crispy lamb's brains,
minted sauce gribiche, French fries 24
Pie of the day, mashed potatoes, gravy 24
Flamed cauliflower steak, cauliflower
purée, capers and raisins, foraged costal herbs,
hazelnuts *(pb)* 21
Fish pie: smoked haddock, wild sea trout,
mussel, cod, spinach and peas 26

◆ MARKET CUTS AND
DAYBOAT FISH ◆

*Please see specials slip for today's prime, aged beef
and premium wild fish/shellfish delivered fresh from
the South coast this morning*

◆ OUR SIGNATURE DISHES ◆

Roast whole suckling pig on the rotisserie,
every Friday | 38
(portion numbers limited to size of one pig)

Jugged hare, creamed mashed
potatoes, Savoy cabbage and bacon | 38
(available 1st August - end of February)

◆ SIDES 5 ◆

Cavolo nero
Purple sprouting broccoli,
chilli dressing
Buttered spring greens

Mixed leaf salad, wholegrain
mustard dressing
New potatoes, shallot
and chive butter

Hand cut chips
French fries
Béarnaise sauce / Beef gravy
Peppercorn jus | 3.5

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream 8
Dark chocolate tart, English cherries
whipped crème fraîche 9.5
Baked vanilla cheesecake, raspberry compote
gingerbread *(pb)* 9.5
Ice creams and sorbets *(sorbets pb)* 6

◆ BRITISH CHEESEBOARD ◆

Black Cow Cheddar (hard, cows); Cashel blue
(blue, ewes); St. Thom (soft, goats);
chutney, crackers, grapes and celery
Cheeseboard for one: 15; for two: 28
10 year old Tawny Port, Douro, Portugal
Glass: 8.2; bottle: 62

(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. Please let our team know if you have any allergies and for full allergen information please ask for the manager or go to thejuggedhare.com



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