

SUNDAYS

APERITIFS

Gin/Vodka Martini | 15.2/16.5 Black Cow Negroni | 12.5 Joseph Perrier Champagne | 15 Bloody Mary | 11 TABLE Bannock, daily butter | 6.5 Pigs in blankets, bread sauce | 9.5 Green & black Nocellara olives | 6 Black pudding croquettes, Guinness HP sauce | 9.5 Anchovy olives | 7.5 Smoked almonds | 6 Haggis Scotch egg, English mustard | 9.5 **STARTERS** Cream of celeriac soup, toasted chestnuts (pb) 11 Middle White pork terrine, cranberry chutney, 12 brioche Kiln roast Scottish salmon, cucumber, 14 Herefordshire snails, garlic & parsley butter crème fraîche, dill, soda bread 16 Smoked cod's roe, Serrano, sourdough Salt cured duck, red plum, beetroot, chicory 16 14.5 SUNDAY ROASTS 32 45 day aged Longhorn beef, horseradish cream Tamworth pork belly, apple sauce Welsh leg of lamb, mint sauce and from the rotisserie... Dorset free range chicken, pigs in blankets, sage stuffing, bread sauce All roasts are served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables & rotisserie gravy Kid's roast - any of the above meats with Yorkshire pudding, roast potatoes, gravy 12.5 Peterhead cod, haddock & brown rice kedgeree, coastal greens, caper butter sauce 28 Chestnut, quinoa & root vegetable bake, roast potatoes, sprout tops, carrots, gravy (pb) | 19 SIDES Tenderstem broccoli, Sunday roast trimmings 7 Skinny fries | 6 smoked almonds 7 Cauliflower cheese | 7 Sweetcorn, jalapeño, Triple cooked chips 7 crispy shallots 7 Mixed leaves, mustard dressing 4.5 PUDDINGS 9.5 BRITISH CHEESEBOARD Sticky toffee pudding, vanilla ice cream Wookey Hole cave aged Cheddar, Cashel Blue, Goat's cheese: Chocolate ganache tart, cherry, crème fraîche, chutney, crackers, grapes, celery maraschino sauce Cheeseboard for one: 15; for two: 28 Cheesecake, winter berry compote (pb) 10 year old Tawny Port, Douro, Portugal Ice creams and sorbets (sorbets pb) 7 Glass: 6.4; 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. For full allergen information please go to thejuggedhare.com



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