

# THE JUGGED HARE



## Table

Sourdough loaf, radishes £3  
 Claudio's big green olives £4  
 Crispy pig's ears, apple sauce £5  
 Devilled whitebait, tartare £7  
 Welsh Dragon Scotch egg, mint yoghurt £7.50  
 Black pudding croquettes, Guinness sauce £7.50

## In Season

Wild rabbit  
 Kid goat  
 Pheasant eggs  
 Jersey royals  
 Brill  
 Asparagus  
 Spring cabbage

## STARTERS

Pea and mint soup, goat's curd £6.50  
*(served hot or chilled)*

Suffolk chicken, crayfish and chorizo terrine,  
 spiced mayonnaise £9.50

Beetroot cured Chalk Stream trout, pickled  
 grapes, apple, blood orange sauce £9.50

Jersey Royals, peas, samphire and gem salad, mint vinaigrette £8.50

Crispy lamb sweetbreads, puy lentils, kale £10

Potted king prawns, Marie Rose sauce, kohlrabi slaw £11

Soft boiled duck egg, English asparagus soldiers £11.50

Braised Devonshire goat belly, girolles, peas, wild garlic £12

Smoked gurnard, nettles, poached pheasant egg, hollandaise £12.50

## FROM THE ROTISSERIE



### Sunday Roasts

Half or whole Suffolk free range chicken,  
 sage stuffing, bread sauce £23 / £45

Roast leg of Herdwick mutton, mint jelly £23

45 day aged Longhorn rump, horseradish  
 cream £23

*All roasts are served with Yorkshire pudding, duck fat roast  
 potatoes, seasonal vegetables, rotisserie gravy*

## FROM THE GRILL



**45 DAY AGED CUMBRIAN STEAKS**  
 hand cut chips, rotisserie gravy

**Retired dairy cattle bavette** 180G £21

**Longhorn rump** 200G £28

**Shorthorn sirloin** (on the bone) 300G £32

**Cull cattle rib-eye** (on the bone) 400G £46

**Longhorn T-bone for two** 750G £95

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**Longhorn double cheeseburger,**  
 bacon, hand cut chips £17.50

## DISHES



Minced deer and potatoes £19

Herdwick mutton flank, toasted spelt,  
 broccoli, rosemary and mint jus £23

**Jugged rabbit, creamed mashed  
 potatoes, cabbage and bacon** £22

Vegetarian £14.50

## BILLINGSGATE



Market Fish £MP

Grilled whole lemon sole, brown shrimp  
 butter sauce £24

Pan fried fillet of wild Brixham brill, crushed  
 Jersey Royals, chicory, Alexander sauce £26

Grilled whole Scottish lobster, garlic and  
 parsley butter, hand cut chips £40

## Sides £4.50

Spring cabbage

Beef cheek mac 'n' cheese / Haggis and onions

Onion rings / Broccoli, peas, bacon

Hand cut chips / Wild garlic mashed potatoes

Green leaf salad

## Sauces £2.50

Bone marrow gravy

Horseradish dripping

Béarnaise

Green peppercorn

Mushroom and grain mustard

## Puddings £6.50

Flourless orange cake, honey and star anise custard

Duck egg custard tart, poached rhubarb, rhubarb sorbet

Hazelnut brownie, chocolate sauce, crème fraîche ice cream

Sticky toffee pudding, butterscotch, pecan ice cream

Brown bread ice cream

**Artisan cheese board,** fruit chutney £14

**Beware, good game dishes should always contain shot! All our fish is responsibly sourced and wherever possible, purchased from British fishing ports**

**For full allergen information please ask for the manager or go to [www.thejuggedhare.com/menu](http://www.thejuggedhare.com/menu)**

**All prices include VAT. An optional 12.5% gratuity will be added to the final bill.**

Nº 49 Chiswell Street, City of London, EC1Y 4SA    Reservations: 020 7614 0134    [www.thejuggedhare.com](http://www.thejuggedhare.com)



THE HARE IS A MYSTERIOUS CREATURE  
POSSESSING SWIFT-FOOTEDNESS, CURIOSITY,  
FEARFULNESS AND APHRODISIAN LASCIVIOUSNESS,  
QUALITIES CONSPICUOUS IN ANY SELF-RESPECTING  
SATYR: HENCE IT WAS MUCH ADMIRERD IN THE GOOD  
OLD DAYS OF GODS AND HEROES AND WAS MEANT TO  
KEEP YOU SEXUALLY ATTRACTIVE FOR NINE DAYS  
AFTER EATING IT. SO WHY NOT HAVE A GO?  
IT IS ONE OF THE MOST DELICIOUS OF MEATS  
WHATEVER THE SUPERSTITIONS, JUGGED,  
ROASTED, POTTED OR WHAT YOU WILL