



◆ TABLE ◆

Green olives | 4
Artisan bread, organic butter | 3

Black pudding croquettes, HP sauce | 7.5
Beer candied bacon, mustard whip | 5

◆ STARTERS ◆

Wild boar and walnut terrine, pickled plums, fig purée, croutons	7.5	Celeriac and potato rösti, cauliflower purée, oyster mushroom (plant based)	8
Game hotch potch	9	The hare éclair - game liver parfait, parsnip purée, capers, Cumberland sauce	9
Hand chopped venison tartlet, quail's egg, tomato and black garlic sauce	12	Sizzling king scallops, black pudding, chorizo, garlic butter, sourdough	14.5
Burrata, beetroot, mixed seed granola, beetroot dressing (v)	7	Jugged Hare tinned salmon, soda bread	9

◆ SUNDAY ROAST ◆

Half or whole Castlemead Farm 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

◆ MAINS ◆

Cumbrian beef burger, Applewood Cheddar, streaky bacon, relish, firecracker sauce, triple cooked chips	18
Field roast, butternut squash, kale, pumpkin seeds, wild mushroom sauce (plant based)	18
220g Cumbrian flat iron steak, peppercorn sauce, French fries	19.5
225g Cumbrian ribeye steak, whipped mustard, dried onion crumble, triple cooked chips	30
Fish pie, egg yolk mash, dill crust	18
Poached fillet of Cornish halibut, Jerusalem artichoke, samphire, prawn bisque	24

◆ SIGNATURE DISHES ◆

Jugged hare , served with creamed mashed potatoes, Savoy cabbage and bacon	26	Roast whole red grouse from Eggleston Moor, North Yorkshire, served traditionally garnished with Savoy cabbage and bacon, grouse liver pâté en croute, game chips, bread sauce and red wine jus	MP
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◆ SIDES 4.5 ◆

Kale, thyme roasted squash, garlic oil
Chilli and garlic broccoli

French fries
Triple cooked chips

Braised red cabbage
Baby leaf salad, house dressing

◆ PUDDINGS 7 ◆

Sticky toffee pudding, salted caramel cream
Winter berry and granola crumble, coconut sorbet (plant based)
Chocolate and cherry opera cake
Pistachio rice pudding, stewed apricots

BRITISH CHEESE BOARD 12
Mrs Bell's Blue / Perl Wen / Cambus O'May
Malt loaf, flatbread, plum and Sauternes chutney, candied walnuts
Cheeseboard for two £22



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