



◆ TABLE ◆

Nocellara olives | 4
House goat's cheese ricotta, herb sauce, toast (v) | 4.5

Black pudding croquettes, HP sauce | 7.5
Beer candied bacon, mustard whip | 4.5

◆ STARTERS ◆

Chilled pea soup, mint oil, sour cream, lemon (v)
Burrata, beetroot, mixed seed granola, beetroot dressing (v)
Pressed ham hock and black pudding terrine, prune and fig purée, pickled apricot
Jugged Hare 'tinned' salmon, soda bread

◆ MAINS ◆

Sticky braised Saddleback pork belly, Guinness and soya glaze,
nut crumble, lemon broccoli
Poached Cornish smoked haddock, sweet potato
and cauliflower curry
Crispy sweet potato, feta and spring onion cake,
cherry tomato sauce (v)
Cumbrian beef burger, onion and beet relish, saffron bun,
firecracker sauce, triple cooked chips

◆ SIDES 4.5 ◆

Nutbourne heritage tomatoes,
basil, balsamic, lemon
Steamed lemon broccoli

French fries, truffle dip
Triple cooked chips

Mixed herb salad,
blue cheese dressing
Venison cottage pie | 6

◆ PUDDINGS ◆

Stewed summer fruit, sweetened crème fraîche, meringue, nut crumble
Potted chocolate mousse, chocolate crunch, honeycomb, citrus jelly
Apple and rhubarb pie, vanilla and ginger ice cream
Sticky toffee pudding, salted caramel ice cream



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