

THE
JUGGED HARE



Table

Sourdough loaf, radishes £3
 Claudio's big green olives £4
 Crispy pig's ears, apple sauce £5
 Brixham scampi, tartare sauce £8
 Game Scotch egg, Cumberland sauce £7.50
 Black pudding croquettes, Guinness sauce £7.50

In Season

Damsons
 Runner Beans
 Mackerel
 Hake
 Hare
 Chestnuts
 Parsnips
 Cauliflower

**Grouse
 Mallard
 Teal
 Snipe
 Partridge**

STARTERS

Roast fennel and chestnut soup £6.50
 Beetroot, parsnip and bitter leaf salad, hazelnuts, cranberry dressing £9
 Sautéed black trompettes, gnocchi £9

Chopped chicken livers on sourdough toast £8
 Pheasant and smoked bacon terrine, pear chutney £9
 Pork stuffed cabbage £9

Potted Yorkshire rabbit, pickles, aioli £11
 Oak smoked Scottish salmon and Dorset crab, caviar cream, kohlrabi slaw £12
 Tranche of smoked Cornish mackerel, fennel and chilli slaw £9.50

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
Eggleston Moor (Yorkshire) red grouse, Savoy cabbage and bacon, grouse liver pâté, game chips, bread sauce and red wine jus £35

FROM THE GRILL



45 DAY AGED CUMBRIAN STEAKS

hand cut chips, rotisserie gravy

Longhorn rump 200G £28
Shorthorn sirloin (on the bone) 300G £32
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Longhorn cheeseburger,
 braised shin, bacon, hand cut chips £17.50

DISHES



Roast whole poussin, smoked bacon, Caesar salad £17.50
 Braised Longhorn short rib of beef, beef shin croquette, Savoy cabbage, horseradish mashed potatoes, gravy £24
 Calves liver, mashed potatoes, bacon, pine nuts, onion gravy £16.50
Jugged hare, creamed mashed potatoes, cabbage and bacon £28
 Pearl barley, roast cauliflower, walnuts, golden raisins, green herb dressing £14

BILLINGSGATE



Market Fish £MP
 Kilo of Shetland mussels, garlic, white wine, cream, hand cut chips £18
 Scottish salmon, whole grain risotto, pickled shallots, brown shrimp, dill sauce £19
 Roast fillet of Peterhead cod, crushed Jerusalem artichokes, sprout tops, lentil and mussel chowder £22

Sides £4.50

Kale and bacon
 Chorizo mac 'n' cheese
 Braised red cabbage
 Hand cut chips / Mashed potatoes
 Green leaf salad

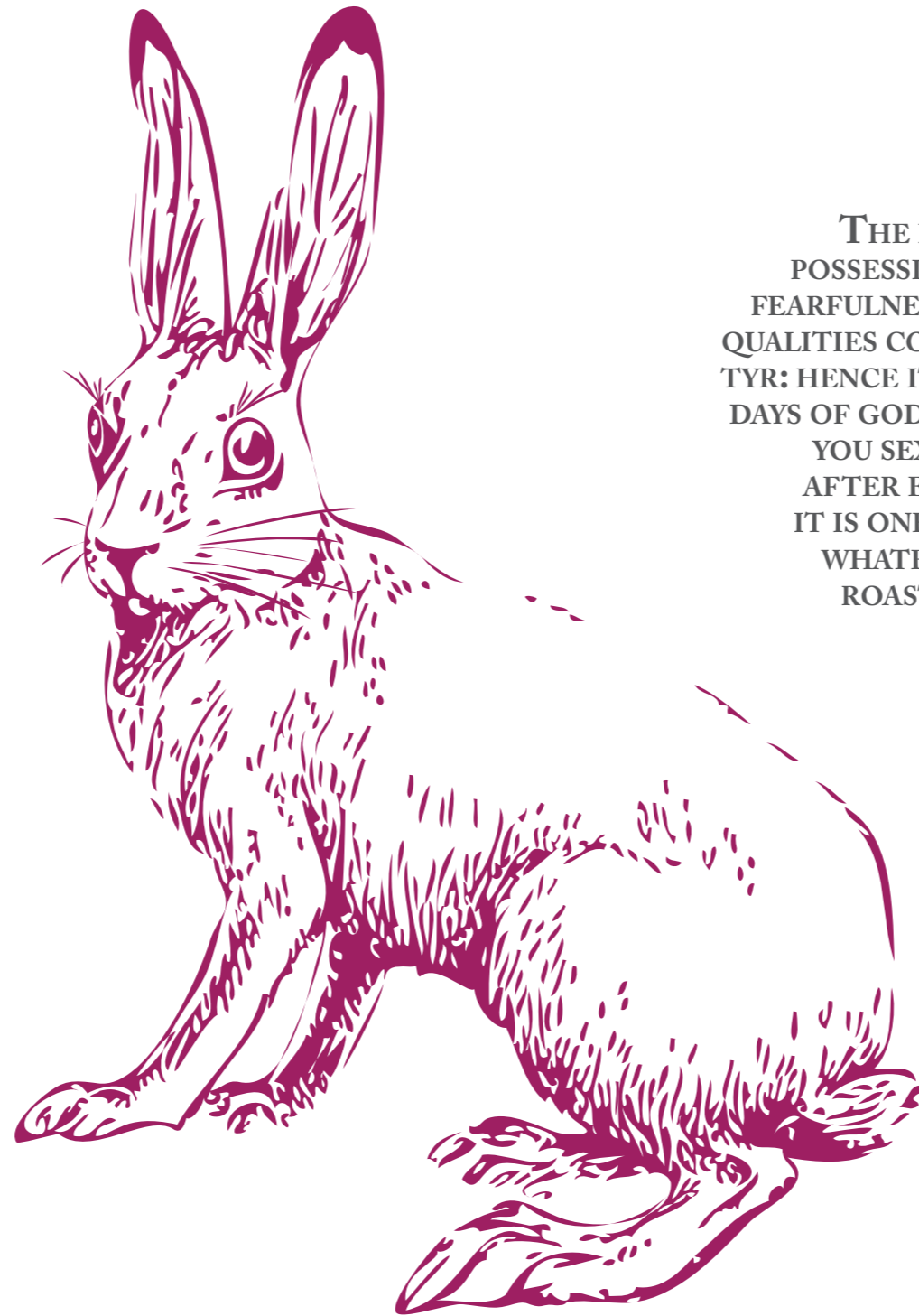
Sauces £2.50

Bone marrow gravy
 Horseradish dripping
 Béarnaise
 Green peppercorn
 Mushroom and grain mustard

Puddings £6.50

Dark chocolate mousse, gingerbread ice cream, honeycomb
 Sticky toffee pudding, butterscotch, clotted cream
 Pear and almond slice, vanilla ice cream
 Oat milk rice pudding, fig and brandy compote
 Cranachan ice cream, whiskey syrup
Artisan cheese board, fruit chutney £15

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



THE HARE IS A MYSTERIOUS CREATURE
POSSESSING SWIFT-FOOTEDNESS, CURIOSITY,
FEARFULNESS AND APHRODISIAN LASCIVIOUSNESS,
QUALITIES CONSPICUOUS IN ANY SELF-RESPECTING SA-
TYR: 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