

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  
 Venison Scotch egg, Cumberland sauce £7.50  
 Black pudding croquettes, Guinness sauce £7.50

**In Season**

Mackerel  
 Hake  
 Parsnips  
 Cauliflower  
 Kale  
 Purple sprouting  
 broccoli  
 Rhubarb  
 Mussels  
 Salmon  
 Oysters  
 Langoustine

**STARTERS**

Roast fennel and chestnut soup £6.50  
 Beetroot, parsnip and bitter leaf salad, hazelnuts,  
 cranberry dressing £9  
 Sautéed black trompette, gnocchi £9  
 Chopped chicken livers on sourdough toast £8  
 Tamworth pork 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**



*Please ask your waiter or see the blackboard  
 for today's 'spit special'*

Half or whole Suffolk free range chicken,  
 sage stuffing, bread sauce £18.50 / £35

**Feast on a whole suckling pig for four**  
*with kale and bacon, braised red cabbage, gravy*  
 £45PP  
 (available by pre order on 48 hours notice please)

**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**



Pie of the day £16

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

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, pearl barley 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

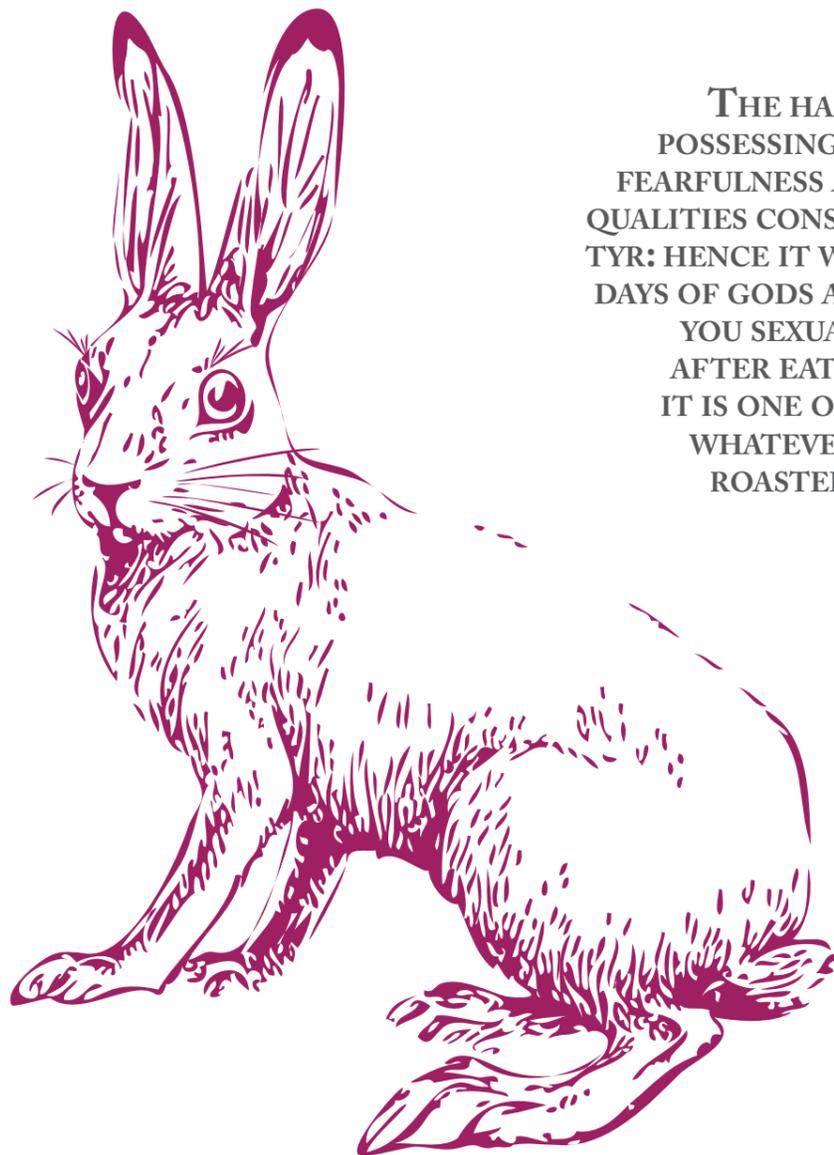
**Sauces** £2.50

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, whisky 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](http://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 ADMIRER 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