

A decorative flourish consisting of symmetrical, ornate scrollwork and leaf-like patterns that frames the word 'THE'.

THE

JUGGED
HARE



M E N U

STARTERS

- Roast fennel and chestnut soup £6.50
Beetroot, parsnip and bitter leaf salad, hazelnuts, cranberry dressing £9
Pork stuffed cabbage £9
Tamworth pork smoked bacon terrine, pear chutney £9
Tranche of smoked Cornish mackerel, fennel and chilli slaw £9.50
Chopped chicken livers on sourdough toast £8

MAINS

- Carver's Perk' rotisserie roll, hand cut chips £12
Pie of the day, mash and gravy £16
Longhorn cheeseburger, braised shin, bacon, hand cut chips £17.50
Half Suffolk free range rotisserie chicken, sage stuffing, bread sauce £18.50
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
Pearl barley, roast cauliflower, walnuts, golden raisins, green herb dressing £14
45 day aged Cumbrian Steaks, chips, rotisserie gravy
Rump 200g £28 / Sirloin (on the bone) 300g £32

SIDES £4.50

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

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 £14
*Try a British cheese board for two (£25) or four (£48)
Add half a bottle of Ferreira, 10 Year Old Tawny Port for £30 or
the whole bottle for £60*



All our fish is responsibly sourced and wherever possible, purchased from British fishing ports and day boats in Lyme Bay
Wherever possible, we source our ingredients from rare breed farmers, artisan producers and regional cheese makers.
Game dishes may contain shot. 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 Jugged Hare, 49 Chiswell Street, London, EC1Y 4SA Reservations: 020 7614 0134
www.thejuggedhare.com www.etmgroup.co.uk

BAR SNACKS & DRINKS

BAR SNACKS

Crispy pig's ears, apple sauce £5	Peanuts £2
Brixham scampi, tartare £8	Smoked almonds £3
Venison Scotch egg, Cumberland sauce £7.50	Claudio's big green olives £4
Black pudding croquettes, Guinness HP £7.50	Hand cut chips, béarnaise sauce £4.50

CASK ALES, DRAUGHT LAGERS, STOUT & CIDER

Amstel, Lager	4.1%	Holland	£5.60
Long Arm, Lager	4.4%	London	£5.50
Little Creatures, Pale Ale	5.2%	Australia	£6.20
Heineken, Lager	5%	Holland	£5.60
Jugged Hare, Pale Ale	4.2%	London	£4.50
Orchard Thieves, Cider	4.5%	Herefordshire	£5.50
Guinness, Stout	4.2%	Ireland	£5.50

ASK A MEMBER OF STAFF FOR OUR GUEST ALE AND LAGER

BOTTLED AND CANNED BEERS

Forest Road, Posh Lager	4.1%	London	330ml	£6.00
Magic Rock, Salty Kiss, Gose	4.1%	Huddersfield	330ml	£6.00
Villages, Whistle, Pilsner	4.4%	London	330ml	£6.00
Villages, Rafiki, Session IPA	4.3%	London	330ml	£6.50
Thornbridge, Tzara, Kolsch	4.8%	Derbyshire	330ml	£6.00
Harbour, Pilsner	5%	Cornwall	330ml	£5.60
Sambrook's Battersea Rye, Rye Ale	5.8%	London	330ml	£5.60
Wild Beer Co, Bible, Pale Ale	4.2%	Shepton Mallet	330ml	£5.60
Hawkes, Urban Orchard, Cider	4.5%	London	330ml	£5.60

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WINE



SPARKLING

	GLASS	BOTTLE
DOPFF AU MOULIN, CUVÉE JULIEN, ALSACE, FRANCE NV	£9	£42
JOSEPH PERRIER, CUVÉE ROYALE, CHAMPAGNE, FRANCE NV	£13	£66

WHITE

		175ML	250ML	BOTTLE
DE MARTINO, MAIPO, CHILE '17	Chardonnay – M	£6.70	£9	£25.50
CLASSICA, PHAROS, RIOJA, SPAIN '17	Viura – M	£6.80	£9.20	£26
HIRUZTA, TXAKOLI, SPAIN '17	Hondarribia – L	£9.20	£12.40	£35.50
COLOMBO, MÉDITERRANÉE, FRANCE '17	Vermentino/Viognier – L	£9.30	£12.50	£36
HUNTER'S, MARLBOROUGH, NZ '17	Sauvignon Blanc – L	£9.60	£12.90	£36
DONABAUM, WACHAU, AUSTRIA '17	Grüner Veltliner – M	£10.60	£14.20	£41
L'ECU, GRANITE, FRANCE '17	Melon de Bourgogne – M	£11.60	£15.50	£45

ROSÉ

S.LALOUE, SANCERRE, FRANCE '17	Pinot Noir – L	£12.30	£16.50	£48
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RED

SAMURAI, FREE RUN JUICE, AUSTRALIA '17	Shiraz – M – Oak	£7.50	£10	£28
MOULIN DE GASSAC, PAYS D'OC, FRANCE '17	Pinot Noir – L	£7.70	£10.40	£29.50
ALARY, LA GERBAUDE, RHÔNE, FRANCE '16	Grenache/Carignan/Syrah – M – Oak	£8.20	£11	£31.50
KLEIN ZALZE, STELLENBOSCH, SA '16	Cabernet Sauvignon – M – Oak	£8.80	£11.90	£34
CHATEAU JULIEN, BORDEAUX FRANCE '16	Merlot/Cab Sauvignon/Cab Franc – M – Oak	£9.30	£12.50	£36
PASCAL CLÉMENT, FLUERIE '17	Gamay – L	£9.80	£13.20	£38
MELIPAL, MENDOZA, ARGENTINA '16	Malbec – M – Oak	£10.20	£13.70	£39.50
VITARÈLE, ST-CHINIAN, FRANCE '17	Grenache/Syrah – M – Oak	£10.80	£14.50	£42
SUPERNOVA, LOIRE, FRANCE '14	Cot – M – Oak	£11.80	£15.90	£46
CASALOSTE, CHIANTI, ITALY '17	Sangiovese/Merlot – M – Oak	£12.10	£16.20	£47
TABORDET, SANCERRE, FRANCE '17	Pinot Noir – M – Oak	£12.10	£16.20	£47
MAHI, MARLBOROUGH NEW ZEALAND '16	Pinot Noir – M – Oak	£14.30	£19.20	£56

L – LIGHT BODIED SOFT AND EASY DRINKING M – MEDIUM BODIED AND FRUIT DRIVEN F – FULL BODIED AND COMPLEX

GLASS 175ML / 250ML BOTTLE 750ML (unless otherwise stated)

Vintages may change from time to time. All wines by the glass are also available in 125ml measures.

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