



SUNDAY SET MENU



2 COURSES 33 | 3 COURSES 38

◆ TABLE ◆

Green olives | 4
Artisan bread, organic butter | 3

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

◆ STARTERS ◆

Game hotch potch

Celeriac and potato rösti, cauliflower purée, oyster mushroom (plant based)

Wild boar and walnut terrine, pickled plums, fig purée, croutons

Jugged Hare 'tinned' salmon, soda bread

◆ SUNDAY ROASTS ◆

Half or whole Castlemead Farm free range chicken, sage stuffing, bread sauce

Roast leg of Herdwick mutton, mint jelly

45 day aged Longhorn rump, horseradish cream

All roasts are served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, rotisserie gravy

MAINS

Fish pie, egg yolk mash, dill crust

Field roast, butternut squash, kale, pumpkin seeds,
wild mushroom sauce (plant based)

◆ SIDES 4.5 ◆

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

French fries
Triple cooked chips

Baby leaf salad,
house dressing
Braised red cabbage

◆ PUDDINGS ◆

Winter berry and granola crumble, coconut sorbet (plant based)

Chocolate and cherry opera cake

Pistachio rice pudding, stewed apricots

Sticky toffee pudding, salted caramel ice cream

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies. For full allergen information please ask for the manager or go to www.thejuggedhare.com



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