



SUNDAY SET MENU



2 COURSES 33 | 3 COURSES 38

◆ TABLE ◆

Homemade bread and butter | 2.5

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

◆ 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

Poached Cornish smoked haddock, sweet potato and cauliflower curry

Crispy sweet potato, feta and spring onion cake, cherry tomato sauce (v)

◆ SIDES 4.5 ◆

Nutbourne heritage tomatoes,
basil, balsamic, lemon

Steamed lemon broccoli

French fries

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

Peach Melba, ginger crumb

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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