



# SUNDAYS

## APERITIFS

Gin/Vodka Martini | 15.2/16.5

Joseph Perrier Champagne | 15

Bloody Mary | 12.2

## ◆ TABLE ◆

Bannock, cultured butter | 6.5

Black pudding croquettes, Guinness HP sauce | 9.5

Haggis Scotch egg, English mustard | 9.5

Pigs in blankets, bread sauce | 9.5

Nocellara green olives | 6

Anchovy olives | 7.5    Smoked almonds | 6

## ◆ STARTERS ◆

London particular - split lentil soup, cured pork & wild boar 11

Smoked cod's roe, Serrano, sourdough 14.5

Whipped salt fish, caper hash browns, gherkin vinaigrette 15

Middle White pork & peppercorn terrine, cranberry chutney, brioche 12

Baked sea snails, garlic & parsley butter 16

Wild mushroom & Cacklebean egg crumpet, lovage pesto (v) (pb without egg) 14

## ◆ SUNDAY ROASTS 32 ◆

45 day aged Longhorn beef, horseradish cream

Tamworth pork belly, apple sauce

Welsh leg of lamb, mint sauce

*and from the rotisserie...*

Suffolk free range chicken, pigs in blankets, sage stuffing, bread sauce

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

Peterhead cod, Shetland mussels, black cabbage, spiced chickpeas | 28

Spring vegetable, feta, lovage & cannellini bean stew, toasted seeds (pb) | 21

## ◆ SIDES ◆

Green beans, anchovy butter | 7

Creamed sweetcorn, pickled chilli, crispy shallots | 7

Skinny fries | 6

Triple cooked chips | 7

Sunday roast trimmings | 7

Cauliflower cheese | 7

Mixed leaves, mustard dressing | 5

## ◆ PUDDINGS 9.5 ◆

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Baked cheesecake, berry compote (pb)

Dark chocolate tart, whipped crème fraîche

Ice creams & sorbets (sorbets pb)

## BRITISH CHEESEBOARD

Black Cow Cheddar, Cashel Blue,

Rosary Ash goat's cheese:

chutney, crackers, grapes, celery

*Cheeseboard for one: 15; for two: 28*

*10 year old Tawny Port, Douro, Portugal*

*Glass: 6.4; bottle 62*

(pb) plant based (v) vegetarian

Caution, all game dishes may contain shot. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient. For full allergen information please go to [thejuggedhare.com](http://thejuggedhare.com)



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