

Our Menu Changes Regularly – Below is a Sample Menu

Gin/Vodka Martini 15.2/16.5

Negroni 12.2

Joseph Perrier Champagne 15

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Grilled sourdough, cultured butter 6.5 | Haggis Scotch egg, English mustard 9.5 Anchovy olives 7.5 | Black pudding croquettes, HP sauce 9.5

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Cream of celeriac soup, toasted chestnuts (pb) 9 Goat's curd, beetroot, apple, toasted seeds (v) 14 Potted Scottish salmon, gherkins, crème fraiche, soda bread 15 Roast Scottish Blackface lamb served rare with Marie Rose sauce & sourdough 14 Herefordshire snails, garlic & parsley butter, baguette 16

Chestnut, quinoa & root vegetable bake, roast potatoes, sprout tops, carrots, gravy (*pb*) 21 Peterhead cod fillet, haddock & brown rice kedgeree, black cabbage 27 Wild Suffolk venison offal, leeks, mashed potatoes, pickled mushroom sauce 22 Lincolnshire pheasant, chorizo & wholegrain mustard pie, mash & gravy 27

OUR SIGNATURE DISH OF JUGGED HARE

Wild Norfolk hare, traditionally braised in its own blood & served in a jug. Mashed potatoes, cabbage & bacon on the side 38

GAME BIRDS FROM NORTH YORKSHIRE

Muscovy duck leg, cannellini beans, smoked bacon, toasted seeds 28 Scottish woodcock, smoked bacon, celery & onion skillet 42 Whole teal, chanterelles, spelt, fig sauce 45

Market cuts from Lyons Hill Farm , Dorset

250g Rump 38 | 250g Sirloin 45 | 250g Fillet 55

1.2 kg Rib of Beef £140 (suggested for 2 people to share)

Served with triple cooked chips, watercress, and add your choice of sauce: Bearnaise 3.5 | Peppercorn jus 3.5 | Beef gravy 3.5 | Horseradish cream 3.5

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Winter greens, truffle butter 7 | Creamed sweetcorn, jalapeno 7 Tenderstem broccoli, smoked almonds 7 | Mixed leaves, mustard dressing 4.5

(pb) - plant based | (v) - vegetarian

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