



### TABLE

Game chips, gravy £2.50  
 Crispy skate fingers, aioli £6  
 Haggis croquettes, whisky sauce £6  
 Black pudding croquettes, Guinness sauce £6  
 Wild boar Scotch egg, hunters sauce £7  
 Claudio's big green olives £4

### IN SEASON

Hare  
 Grouse / Partridge  
 Pheasant  
 Wild duck  
 Lobster / Crab  
 Mussels  
 Figs  
 Kale / Squash

THE  
**JUGGED  
 HARE**

### STARTERS

Roast turnip and chestnut soup £7  
 Honey roast parsnip, Wookey Hole Cheddar, pickled walnut,  
 truffle vinaigrette £8.50  
 Cashel Blue cheese, salsify, kale and quail egg tart £9  
 Devonshire goat terrine, honey curd, Melba toast,  
 pickled walnuts £8.50

Braised lamb's tongue and pig's trotter, pearl onions £9  
 Gamekeeper's pot pie, sloe gin jus £11  
 Smoked haddock, creamed leeks, chive cream £8.50  
 Kiln roast Scottish salmon, cucumber jelly, beetroot £9  
 Dressed Dorset crab, aioli, Melba toast £15

### FROM THE ROTISSERIE

Please ask your waiter or see the blackboard for today's  
 'spit special'  
 Half or whole Suffolk free range chicken, sage stuffing, bread sauce  
 £18.50 / £35  
**Roast whole suckling pig for four**  
 roasted roots, sprout tops, gravy £160

### FROM THE GRILL

**45 day aged Cumbrian Longhorn Steaks**  
 chips, rotisserie gravy  
**Rump** 220G £26 **Sirloin** 300G £29  
**Rib-eye** (on the bone) 400G £32  
**1.2kg 45 day aged Longhorn 'Axe' Béarnaise and green  
 peppercorn sauce** £95  
**Longhorn cheeseburger**, chips £16.50

### DISHES

Pie of the day £16  
 Welsh Dragon sausage, burnt butter mash, onion gravy £18  
 Scottish venison haunch, 'neeps and tatties', sprout tops, jus £23  
 Crown of Yorkshire red legged partridge, confit leg, chestnut stuff-  
 ing, red cabbage, Port gravy £24  
**Jugged Hare, creamed mashed potatoes,  
 cabbage and bacon** £26  
 Vegetarian £14

### BILLINGSGATE

Market Fish £MP  
 Steamed Shetland mussels, chorizo, hand cut chips £17.50  
 Peterhead cod fillet, samphire, mussel and crayfish risotto £24  
 Grilled whole lobster, garlic and parsley butter,  
 hand cut chips £39

### SIDES £4

Sprout tops, chestnut butter  
 Braised red cabbage  
 Roasted roots  
 Crushed 'neeps and tatties'  
 Hand cut chips  
 Green salad

### SAUCES £2.50

Game gravy  
 Béarnaise  
 Green peppercorn  
 Smoked bacon and mushroom  
 Blue cheese butter

### PUDDINGS £6.50

Pecan and treacle tart, clotted cream  
 Chocolate brownie, rum and raisin ice cream, walnuts  
 Sticky toffee pudding, salted caramel, mince pie ice cream  
 Apple and Victoria plum crumble, blackberry ice cream  
 Horlicks ice cream, Malteser crumb  
**Artisan cheese board, fruit chutney** £12

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports and day boats in Lyme Bay. and wherever possible, we source all of 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](http://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](http://www.thejuggedhare.com)



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