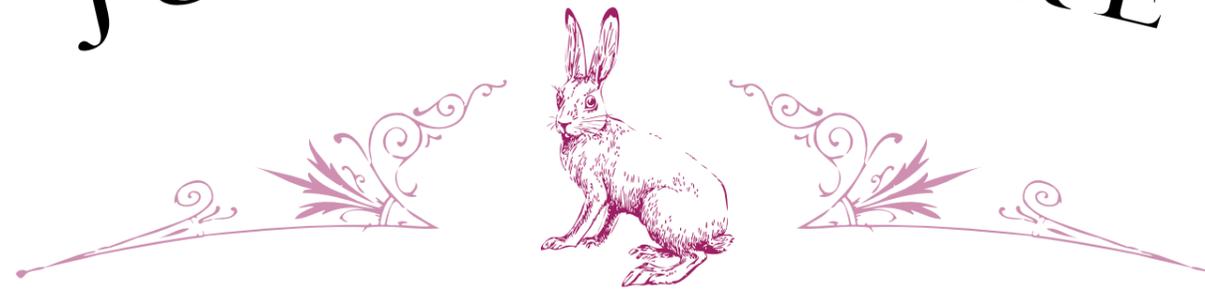


# THE JUGGED HARE



**Table**  
 Game chips, gravy £2.50  
 Sourdough loaf, radishes £3  
 Claudio's big green olives £4  
 Devilled Brixham sprats, tartare £5  
 Old Spot Scotch egg, spiced mayo £6.50  
 Black pudding croquettes, Guinness sauce £7.50

**In season**  
 Hare  
 Grouse  
 Wild ducks  
 Venison  
 Partridge  
 Scallops  
 Crab  
 Mussels  
 Atlantic cod

## STARTERS

White bean, celeriac and Swiss chard soup £6.50  
 Quinoa, kale and pear salad, goat's cheese, toasted seeds  
 walnut dressing £8.50  
 Roast squash, burnt butter and quail egg tart £9

Game offal and pig's blood cobbler £9.50  
 Dorset mutton ham, kohlrabi, mustard £9.50  
 Roast Norfolk quail, sweetbreads, hazelnuts £12

Smoked cod roe, chilli pickled cucumber, Melba toast £9  
 Sizzling queen scallops, garlic and bacon £12.50  
 Dressed Dorset crab, aioli, Melba toast £15

## FROM THE ROTISSERIE



### Sunday Roasts

Half or whole Suffolk free range chicken, sage  
 stuffing, bread sauce £18.50 / £35  
 Roast leg of Herdwick mutton, mint jelly  
 £18.50  
 45 day aged Longhorn rump, horseradish  
 cream £18.50  
**Wild Suffolk venison shank for two,**  
 Cumberland sauce, braising juices £65

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

## FROM THE GRILL



**45 day aged Cumbrian Shorthorn steaks,**  
 chips, rotisserie gravy

**Rump** 200G £27  
**Sirloin** (on the bone) 300G £29  
**Rib-eye** (on the bone) 400G £34

**Accompaniments:**  
 DOUBLE FRIED DUCK EGG £3  
 TRUFFLED MAC 'N' CHEESE £4.50  
 MUSHROOMS, BACON AND SNAILS £4.50

## DISHES



Longhorn double cheeseburger, bacon, hand cut  
 chips £16.50

Seared venison liver, mash, bacon, gravy £19

Pot roast red legged partridge, split peas,  
 chervil root, sage jus £23

**Jugged Hare, creamed mashed potatoes,**  
**cabbage and bacon** £26

Vegetarian £14

## BILLINGSGATE



Market Fish £MP

Steamed Cornish mussels, white wine and  
 garlic, chips £17.50

Roast Peterhead cod, Swiss chard, salsify,  
 mussel cream £24

Grilled whole lobster, garlic and parsley  
 butter, hand cut chips £36

## Sides £4

Kale, confit garlic  
 Roast squash, sage, seeds  
 Crushed turnips  
 Roasted beets, pickled walnuts, curds  
 Hand cut chips / Mashed potatoes  
 Green salad

## Sauces £2.50

Game juices  
 Rotisserie gravy  
 Blue cheese  
 Béarnaise  
 Green peppercorn

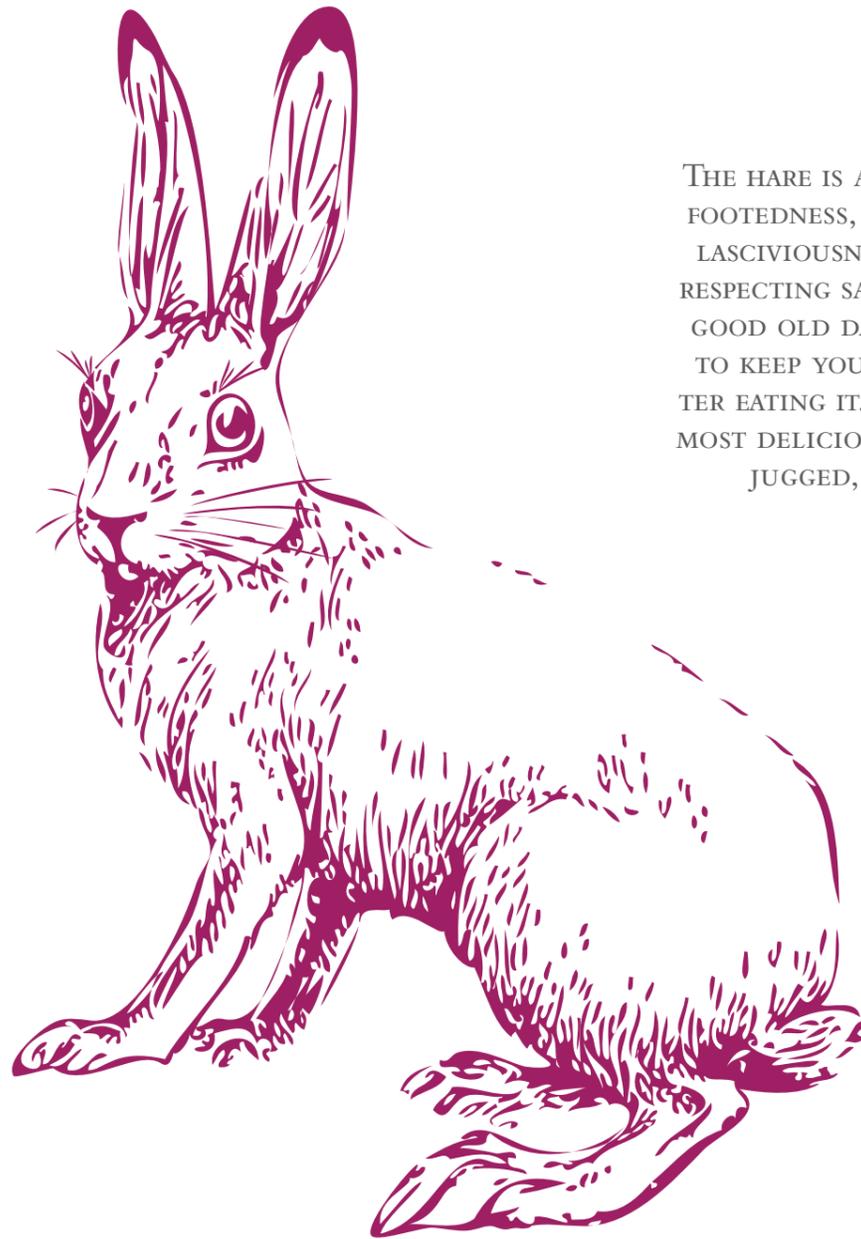
## Puddings £6.50

Pear, apple and almond crumble, custard  
 Rum and raisin rice pudding, roast fig, clotted cream  
 Dark chocolate cheesecake, chestnuts, vanilla ice cream  
 Sticky toffee pudding, banana ice cream  
 Honeycomb ice cream, salted popcorn  
 Artisan cheese board, fruit chutney £12

**Beware, good game dishes should always contain shot! All our fish is responsibly sourced and wherever possible, purchased from British fishing ports**

**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 HARE IS A MYSTERIOUS CREATURE POSSESSING SWIFT-FOOTEDNESS, CURIOSITY, FEARFULNESS AND APHRODISIAN LASCIVIOUSNESS, QUALITIES CONSPICUOUS IN ANY SELF-RESPECTING SATYR: HENCE IT WAS MUCH ADMIRERD IN THE GOOD OLD DAYS OF GODS AND HEROES AND WAS MEANT TO KEEP YOU SEXUALLY ATTRACTIVE FOR NINE DAYS AFTER EATING IT. SO WHY NOT HAVE A GO? IT IS ONE OF THE MOST DELICIOUS OF MEATS WHATEVER THE SUPERSTITIONS, JUGGED, ROASTED, POTTED OR WHAT YOU WILL