



AT

CHISWELL STREET DINING ROOMS

SUNDAYS

APERITIFS

Gin/Vodka Martini | 13.25/14.75
Tanqueray/Black Cow, Vermouth, olives,
lemon twist, onion

Black Cow Negroni | 12.5
Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14
Cuvée Royale, France NV

Bloody Mary | 11

TABLE

Grilled sourdough, smoked bacon
and parsley butter | 6

Black pudding croquettes, Guinness HP sauce | 9.5

Anchovy toast | 11.5

Whipped cod's roe, crispy Serrano,
sourdough | 13

Green olives | 6

Smoked almonds | 5

STARTERS

Truffle leek and potato soup, smoked eel
on toast, soft boiled quail's egg *(v without eel)*
(served chilled or warm) 15

Buffalo burrata, heritage tomato salad,
rosemary and shallot dressing *(v)*
(pb without burrata) 16

Cornish mackerel, remoulade, burnt apple,
walnuts 17

Chicken liver Madeira parfait, onion jam,
sourdough 16

SUNDAY ROASTS 32

Half Castlemead Farm, Somerset free range chicken, sage stuffing, bread sauce
Roast Tamworth pork belly, apple purée, rotisserie gravy
45 day aged Longhorn beef, horseradish cream

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

Fish pie: smoked haddock, wild sea trout, mussel, cod, spinach and peas | 26

Flamed cauliflower steak, cauliflower purée, capers and raisins, foraged costal herbs, hazelnuts *(pb)* | 21

SIDES 5

Buttered spring greens
Mixed leaf salad, wholegrain
mustard dressing

New potatoes,
shallot and chive butter

Hand cut chips
French fries

PUDDINGS

Sticky toffee pudding, vanilla ice cream 8

Dark chocolate tart, English cherries,
whipped crème fraîche 9.5

Baked vanilla cheesecake, raspberry compote,
gingerbread *(pb)* 9.5

Ice creams and sorbets *(sorbets pb)* 6

BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cows) Cashel Blue
(blue, ewes) Golden Cross (soft, goats);
chutney, crackers, grapes, celery
Cheeseboard for one: 15; for two: 28
10 year old Tawny Port, Douro, Portugal
Glass: 8.2; 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. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.thejuggedhare.com



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