

210.
CHISWICK

THE HOUND

LONDON
W4 1PD

COACHING INN

SPICED PEAR GIMLET 13

*ELLC Kew Garden Gin, Poire Williams,
Pear & Cardamom Cordial*

FIZZY FIG 14

*Pisco, Fig Liqueur,
Fig Soda*

GINGER BREW 14

*Tanqueray 10, Ginger, Lemon,
Doom Bar Ale*

SNACKS

IRISH SODA BREAD *Guinness Butter 6.5*

ACHILL OYSTERS *Shallot & Lemon 4.5 each / 26 for 6*

HAM HOCK CROQUETTES *Guinness & Maple Ham, Gherkin 8.5*

BLACK PUDDING SCOTCH EGG *Oxford Sauce 11.5*

BUTTERMILK FRIED CHICKEN *Blue Cheese Sauce, Bubbledogs Hot Sauce 14.5*

CAULIFLOWER & ONION BHAJIS *Chaat Masala, Tamarind Chutney 9*

STARTERS

STEAK TARTARE *Beef Dripping Toast, Egg Yolk 16*

CURED SALMON *Buttermilk, Salmon Roe, Lemon Gel, Cucumber, Dill 17*

BRIXHAM CRAB ON TOAST *Brown Crab Mayonnaise, Soft Boiled Egg, Watercress 19.5*

ROAST BUTTERNUT SQUASH (v) *Shitake, Cashew Nut Ricotta, Chilli, Pumpkin Seed Dressing, Italian Cheese 13.5/20*

PUB CLASSICS

FRIED CHICKEN SANDWICH *Hot Sauce, Ranch Dressing, Sweet Chilli Peppers, Iceberg Lettuce, American Cheese, Fries 18.5*

BEER BATTERED FISH & CHIPS *Mushy Peas, Tartare Sauce 23*

TRUFFLE STROZZAPRETI (v) *Spenwood Cheese, St. Melior Egg Yolk 18.5*

CHEESEBURGER *Bacon & Onion Jam, Lettuce, Tomato, Brioche Bun, Fries 20 Vegan option available*

ROASTS

all served with Butter Glazed Vegetables, Roast Potatoes & Yorkshire Pudding

NATIVE RUMP OF BEEF *Bone Marrow Gravy, Horseradish Cream 34*

SLOW ROAST PORK BELLY *Fennel, Cumin, Burnt Apple Sauce 30*

SHOULDER OF LAMB FOR 2 *Garlic & Herb Sauce, Gravy (for 2 or 3 to share) 75*

MUSHROOM & CLERIAC PITHIVIER *Roast Trimmings, Mushroom Sauce 28*

SUNDAY SHARER BOARD *A selection of roast meats with all the trimmings (minimum 2 people) 36.5pp*

SAUCES

4 each

Chip Shop Curry Sauce - Bonemarrow Gravy - Peppercorn Sauce - Chimichurri

SIDES

SKINNY FRIES / CHUNKY CHIPS 6

7 each

CAULIFLOWER CHEESE - CREAMED SPINACH - CAESAR SALAD
SPROUTING BROCCOLI - PLUM TOMATO SALAD - GREEN SALAD

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DESSERTS

BLOOD ORANGE CHEESECAKE 11
STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM 11
APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD 11
TOFFEE APPLE TRIFLE 11

INVISIBLE TRIFLE

Invisible Trifles are 0% fat and 100% charity.

Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.

AFTERS

'THE DON'S OLD FASHIONED 30

*Don Julio 1942 Reposado Tequila, Grand Marnier,
Cocchi Barolo Chinato Vermouth*

STICKY TOFFEE OLD FASHIONED 14

Brown Butter Buffalo Trace Bourbon, PX Sherry, Bitters

IRISH COFFEE 11

Glendalough Double Barrel Whiskey, Origin Coffee, Double Cream, Nutmeg

CHERRY COLA MANHATTAN 14

Eagle Rare 12yr, Antica Formula, Maraschino, Cherry Bitters, Cola Oil

BLACK FOREST PUNCH 15

*Seven Tails Spiced Brandy, Cherry Brandy, Cacao, Lemon, Clarified through
Chocolate Milk and Topped with Champagne*



View Allergens

*£1 will be optionally added to your bill for unlimited still or sparkling Belu filtered water. Drink the difference. See belu.org
Please speak to your server regarding any allergy concerns. A discretionary 13.5% gratuity will be added to your bill. All prices include VAT.*