

210.
CHISWICK

THE HOUND

LONDON
W4 1PD

COACHING INN

WATERMELON GIMLET 14

*Kew Garden Gin, Watermelon Cordial
& Pisco*

PINK YUZU HIGHBALL 14

*Singleton 12yr, Tio Pepe, Yuzu,
Raspberry & Soda*

DIRTY TOMMY'S MARG 14

*Lost Explorer Mezcal, Agave, The Pickle
House Pickle Juice & Lime*

SNACKS

IRISH SODA BREAD *Guinness Butter* 6.5

HAM HOCK CROQUETTES *Guinness & Maple Ham, Gherkin* 9

BLACK PUDDING SCOTCH EGG *Oxford Sauce* 12

BUTTERMILK FRIED CHICKEN *Blue Cheese Sauce, Bubbledogs Hot Sauce* 15

LONG STEM RADISH AND ANCHOIADE *Capers & Lemon Zest* 12.50

STARTERS

STEAK TARTARE *Beef Dripping Toast, Egg Yolk* 17

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

BRIXHAM CRAB ON TOAST *Brown Crab Mayonnaise, Soft Boiled Egg, Watercress* 20

ROAST BEETROOT (vg) *Cashew Nut Ricotta, Horseradish, Watercress, Hazelnut Praline* 12.5/18

GRILLED ASPARAGUS & BURRATA *Wild Rocket Pesto, Croutons, Pickled Lemon Zest* 22

PUB CLASSICS

FRIED CHICKEN BURGER *Hot Sauce, Ranch Dressing, Sweet Chilli Peppers, Iceberg Lettuce, American Cheese, Fries* 19.5

BEER BATTERED FISH & CHIPS *Mushy Peas, Tartare Sauce* 25

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

CHEESEBURGER *Hound Burger Sauce, Iceberg Lettuce, American Cheese, Red Onions, Pickles, Brioche Bun, Fries* 21 *Vegan option available*

ROASTS

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

NATIVE RUMP OF BEEF *Bone Marrow Gravy, Horseradish Cream* 35

SLOW ROAST PORK BELLY *Fennel, Cumin, Burnt Apple Sauce* 32

SHOULDER OF LAMB FOR 2 *Garlic & Herb Sauce, Gravy (for 2 or 3 to share)* 77.5

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

SUNDAY SHARER BOARD *A selection of roast meats with all the trimmings (minimum 2 people)* 37.5pp

SAUCES

4 each

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

SIDES

SKINNY FRIES / CHUNKY CHIPS 6

CAULIFLOWER CHEESE 7.5

7 each

CREAMED SPINACH - CAESAR SALAD

CAVOLO NERO - PLUM TOMATO SALAD - GREEN SALAD

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DESSERTS

ROAST BANANA & PEANUT CHEESECAKE 11.5
STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM 11.5
STRAWBERRY & VANILLA CUSTARD TART 11.5
MILK CHOCOLATE BROWNIE, MALT GANACHE 11.5

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

ROYAL MANHATTAN 30

Johnnie Walker Blue Label, Cocchi Barolo Chinato, Maraschino

BEESWAX NEGRONI 13

Boatyard Gin, Cocchi Tormio, Campari, Beesou Honey Aperitif

SAUTERNES 15

Madame de Reyne Château Reyne-Vigneau, Bordeaux, France - 100ml

10YO TAWNY PORT 11

Graham's, Douro Valley, Portugal - 100ml



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.*