



210.
CHISWICK

THE HOUND

COACHING INN

LONDON
W4 1PD



SNACKS & STARTERS

IRISH SODA BREAD 6
Guinness Butter

PORK SCRATCHINGS 5
Thai Red Curry Powder, Sriracha Mayonnaise, Lime

CARLINGFORD ROCK OYSTERS 4.25 each 24 six
Tabasco, Lemon, Shallot Vinegar

CAULIFLOWER & ONION BHAJIS (V) 8.5
Chaat Masala, Tamarind Chutney

BUTTERMILK FRIED CHICKEN 13.75
Blue Cheese Sauce, Bubbledogs Hot Sauce

SALT COD CROQUETTES 7.5
Lemon Aioli, Coriander

BLACK PUDDING SCOTCH EGG 10
Oxford Sauce

HOME CURED SALMON 14
Elderflower Crème Fraîche, Shallot & Cucumber Relish, Irish Soda Bread

GRILLED RED PRAWNS 16
Chilli & Garlic Gremolata, Focaccia

STEAK TARTARE 15
Beef Dripping Toast, Egg Yolk

CORNISH MUSSELS 14/22
Cider, Samphire, Sourdough

HERITAGE TOMATO SALAD (V) 12/20
Basil, Black Olive, British Mozzarella

SANDWICHES

CHEESEBURGER 16
*Bacon & Onion Jam, Lettuce, Tomato, Sesame Seed Bun
(vegan option available)*

FRIED CHICKEN BURGER 14.5
*Hot Sauce, Ranch Dressing, Sweet Chilli Peppers,
Iceberg Lettuce, American Cheese, Sesame Seed Bun*

HIGHLAND WAGYU HOUND DOG 18.5
Ogleshield Cheese, Sauerkraut, Charcuterie Sauce

CHILLI CHEESE TOASTIE (V) 12
Masala Ketchup, Ghatti Masala (Add Ham Hock +3)

MAINS

BEER BATTERED FISH & CHIPS 16/26
Mushy Peas, Tartare Sauce, Lemon

HAM, EGG & CHIPS 24
Spiced Pineapple Ketchup

CHICKEN & LEEK PIE 23
Mashed Potato, Buttered Greens

BEEF LASAGNE 22
Tomato & Pickled Red Onion Salad

PEA & TICKLEMORE RISOTTO (V/VE) 18
Mint Oil, Toasted Cashews, Lemon

FLAT IRON STEAK 28.5
Skinny Fries, Watercress, Whisky Peppercorn Sauce

TIGER PRAWN THAI GREEN CURRY 23
*Pineapple, Kaffir Lime, Thai Basil, Jasmine Rice
(Tofu option ve 18)*

CHICKEN CAESAR SALAD 17
*Chargrilled Baby Gem,
Maple Bacon, Sourdough Croutons*

DAILY SPECIALS

Ask your server for details

SIDES 7

SKINNY FRIES | CHUNKY CHIPS | CREAMED SPINACH |
BUTTERED CABBAGE | MASHED POTATO | GREEN SALAD

EXTRA SAUCES 3.75

Chip Shop Curry Sauce, Truffle Mayonnaise, Bonemarrow Gravy, Whisky Peppercorn Sauce



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DESSERT

RASPBERRY, MINT & LEMON ETON MESS 10
SEASONAL FRUIT TRIFLE 10
STICKY TOFFEE PUDDING *Cornish Clotted Cream* 10
ENGLISH CHEESES *Quince & Crackers* 16

AFTERS

ESPRESSO
MARTINI 13
*Ketel One Vodka, Coffee
Liqueur, Espresso*

IRISH
COFFEE 12
*Glendalough Double Barrel, Origin
Coffee, Double Cream, Nutmeg*

'CALYPSO' OLD
FASHIONED 13.5
*Tidal Rum, Ojo De Dios Cafe,
Cointreau, Bitters*

See our drinks list for the full range of after dinner drinks

FEAST MENU

*Minimum four persons. All dishes served family style.
Requires 72hr notice for Lamb/Fish options.*

55pp

Snacks & Starters

CHILLI CHEESE TOASTIE
Masala Ketchup, Ghatti Masala

HOME CURED SALMON
Elderflower Crème Fraîche, Shallot & Cucumber Relish, Irish Soda Bread

BLACK PUDDING SCOTCH EGG
Oxford Sauce

Mains

WHOLE ROASTED BONELESS SEABASS
Fennel, Tomato & Basil Stuffing, Capers, Potatoes & Summer Vegetables

OR

BRAISED LAMB WELLINGTON
New Potatoes, Lamb Fat Carrots, Pea, Mint & Ticklemore Salad

Dessert

RASPBERRY, MINT & LEMON ETON MESS

&

STICKY TOFFEE PUDDING
Cornish Clotted Cream

VEGETARIAN FEAST MENU

All dishes served family style.

45pp

Snacks & Starters

CHILLI CHEESE TOASTIE
Masala Ketchup, Ghatti Masala

CAULIFLOWER & ONION BHAJIS
Chaat Masala, Tamarind Chutney

HERITAGE TOMATOES
British Mozzarella, Sourdough

Mains

SUMMER VEGETABLE TART
Served with New Potatoes, Green Salad

Dessert

RASPBERRY, MINT & LEMON ETON MESS

&

STICKY TOFFEE PUDDING
Cornish Clotted Cream

