



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

'PIGS IN BLANKETS' SCOTCH EGG 10
Cumberland Sauce

WHISKEY CURED SALMON 14
Molasses, Sour Cream, Pickled Fennel, Rye Bread

GRILLED RED PRAWNS 16
Chilli & Garlic Grenolata, Focaccia

STEAK TARTARE 15
Beef Dripping Toast, Egg Yolk

CARAMELISED RED ONION TART TATIN 13
English Feta, Candied Walnut, Pickled Onion & Fine Herb Salad

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

TURKEY TOASTIE 16.5
*Pickled Red Cabbage, Stuffing, Cheddar, Gravy Mayonnaise,
Spiced Cranberry Chutney & Gravy*

MAINS

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

HAM, EGG & CHIPS 24
Spiced Pineapple Ketchup

VENISON PIE 26
*Button Mushrooms, Bacon, Mashed Potato, Silverskin
Onions, Buttered Greens*

ROASTED PUMPKIN & SQUASH RISOTTO (V) 18
English Feta, Toasted Seeds

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

CONFIT DUCK LEG 29
*Dauphinoise Potato, White Wine Braised Cabbage,
Bacon, Port Sauce*



£1 will be added to your bill for unlimited still or sparkling Belu filtered water. All profits go towards Waiter Aid.
Drink the difference. See belu.org

SIDES 6.5

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

EXTRA SAUCES 3.75

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

Please speak to your server regarding any allergy concerns. A discretionary 13.5% gratuity will be added to your bill. All prices include VAT.



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DESSERT

CLEMENTINE & MADAGASCAN VANILLA CHEESECAKE 10

APPLE & BLACKBERRY CRUMBLE *Vanilla Custard* 10

'BLACK FOREST' GATEAUX' TRIFLE 10

STICKY TOFFEE PUDDING *Cornish Clotted Cream* 10

ENGLISH CHEESES *Quince & Crackers* 16

INVISIBLE TRIFLE 5

*Invisible Trifles are 0% fat
and 100% charity.*

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

Hospitality
Action

AFTERS

'THE DON' OLD FASHIONED 30

*Don Julio 1942, Grand Marnier,
Cocchi Barolo Chinato*

IRISH COFFEE 11

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

STICKY TOFFEE OLD FASHIONED 14

*Brown Butter Buffalo Trace
Bourbon, PX Sherry, Bitters*

BRANDY & BAILEYS EGGNOG 11

*Seven Tails Spiced Brandy,
Baileys, Homemade Eggnog*

FEAST MENU

*Minimum four persons. All dishes served family style.
Feast requires 72 notice for pre-order.*

75pp

Snacks & Starters

'PIGS IN BLANKETS' SCOTCH EGG
Cumberland Sauce

WHISKEY CURED SALMON
Molasses, Sour Cream, Pickled Fennel, Rye Bread

PRUNE & ARMAGNAC GLAZED CELERIAC
Hen of the Woods Mushroom, Yoghurt, Celery Leaves

Mains

ROASTED CROWN OF TURKEY

&

ROASTED RUMP OF BEEF
(Or upgrade to Beef Wellington 95pp)

*served with Roast Potatoes, Braised Red Cabbage, Honeyed Parsnips
& Carrots, Pigs In Blankets, Roast Gravy, Yorkshire Pudding*

Dessert

WINTER FRUIT CRUMBLE
Vanilla Custard

VEGETARIAN FEAST MENU

*All dishes served family style.
Feast requires 72 notice for pre-order.*

65pp

Snacks & Starters

SAGE, CHESTNUT & MUSHROOM SCOTCH EGG
Red Cabbage Ketchup

PRUNE & ARMAGNAC GLAZED CELERIAC
Hen of the Woods Mushroom, Yoghurt, Celery Leaves

CARAMELISED RED ONION TARTE TATIN
English Feta, Candied Walnut, Pickled Onion & Fine Herb Salad

Mains

STUFFED SAVOY CABBAGE
with Porcini Mushroom & Pearl Barley

*served with Roast Potatoes, Braised Red Cabbage, Honeyed Parsnips
& Carrots, Roast Gravy, Yorkshire Pudding*

Dessert

WINTER FRUIT CRUMBLE
Vanilla Custard



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