



210.
CHISWICK

THE HOUND

COACHING INN

LONDON
W4 1PD



WATERMELON GIMLET 13

*ELLC Kew Garden Gin, Cachaca,
Homemade Watermelon Cordial*

HIBISCUS PALOMA 13

*Tequila, Hibiscus, Lime,
Pink Grapefruit Soda*

SUMMER-GRONI 13

*Chairman's Original Rum, Rhum JM,
Cocchi Torino, Campari, Toasted Coconut*

SNACKS & STARTERS

IRISH SODA BREAD 6.5

Guinness Butter

CARLINGFORD ROCK OYSTERS 4.75 each 27 six

Tabasco, Lemon, Shallot Vinegar

CAULIFLOWER & ONION BHAJIS (Ve) 10

Chaat Masala, Tamarind Chutney

BUTTERMILK FRIED CHICKEN 14.5

Blue Cheese Sauce, Bubbledogs Hot Sauce

HAM HOCK CROQUETTES 8.5

Guinness & Maple Ham, Gherkin

BLACK PUDDING SCOTCH EGG 11

Oxford Sauce

SALMON CRUDO 15

Mandarin & Yuzu Dressing, Chilli

BRIXHAM CRAB ON TOAST 19.5

Brown Crab Mayonnaise, Soft Boiled Egg, Watercress

STEAK TARTARE 16.5

Beef Dripping Toast, Egg Yolk

HERITAGE TOMATOES (V) 13.5

Sourdough, Graceburn Cheese, Basil

SANDWICHES

CHEESEBURGER 16.5

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

FRIED CHICKEN BURGER 15.5

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

HIGHLAND WAGYU HOUND DOG 19

Ogleshield Cheese, Sauerkraut, Charcuterie Sauce

CHILLI CHEESE TOASTIE 12.75

Masala Ketchup, Ghati Masala (add Ham Hock +3)

MAINS

BEER BATTERED FISH & CHIPS 18/27

Mushy Peas, Tartare Sauce

HAM, EGG & CHIPS 26

Spiced Pineapple Ketchup

SLOW ROAST CHICKEN PIE 24

Leeks, Caramelised Onions, Mashed Potatoes, Tenderstem Broccoli

PEA & TICKLEMORE RISOTTO (V) 18

Mint Oil, Toasted Cashews, Lemon

FLAT IRON STEAK 30

Skinny Fries, Watercress, Whisky Peppercorn Sauce

PALOURDE CLAM TAGLIATELLE 20

*Parsley Velouté, Garlic Breadcrumbs
(Without Clams (V) 16)*

CHICKEN & BACON COBB SALAD 18

Ranch Dressing, Fine Herbs, Maple & Black Pepper Bacon

BEEF LASAGNA 24

Tomato & Pickled Red Onion Salad



*£1 will be added to your bill for unlimited still or
sparkling Belu filtered water.*

*All profits go towards Water Aid.
Drink the difference. See belu.org*

SIDES 7

SKINNY FRIES | CHUNKY CHIPS | CREAMED SPINACH
BUTTERED TENDERSTEM BROCCOLI | MASHED POTATO
GREEN SALAD | HERITAGE TOMATO SALAD

EXTRA SAUCES 3.75

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



*Scan the QR code
to view our
Allergens menu*

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

CARAMELISED LEMON TART *Blueberries, Crème Fraîche* 11

TIRAMISU *Mascarpone, Marsala* 11

PEACH MELBA TRIFLE 11

STICKY TOFFEE PUDDING *Cornish Clotted Cream* 11

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*

GRASSHOPPER 14

*Seven Tails Spiced Brandy, Crème
de Menthe, Cacao, Double Cream*

FEAST MENU

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

60pp

Snacks & Starters

BUTTERMILK FRIED CHICKEN
Blue Cheese Sauce, Bubbledogs Hot Sauce

CAULIFLOWER & ONION BHAJIS
Chaat Masala, Tamarind Chutney

BLACK PUDDING SCOTCH EGG
Oxford Sauce

Mains

PRIME RIB OF BEEF
(Or upgrade to Beef Wellington £35pp)

*Fries, Mac & Cheese, Creamed Spinach, Peppercorn Sauce,
Béarnaise Sauce, Green Salad*

Dessert

TIRAMISU
Mascarpone, Marsala

&

STICKY TOFFEE PUDDING
Cornish Clotted Cream

VEGETARIAN FEAST MENU

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

50pp

Snacks & Starters

CHILLI CHEESE TOASTIE
Masala Ketchup, Ghati Masala

CAULIFLOWER & ONION BHAJIS
Chaat Masala, Tamarind Chutney

SQUASH TART
Rosemary, Whipped Feta, Herb Salad

Mains

MUSHROOM & ONION PIE
Olive Oil Mash, Summer Vegetables

Dessert

TIRAMISU
Mascarpone, Marsala

&

STICKY TOFFEE PUDDING
Cornish Clotted Cream

