



210.
CHISWICK

THE HOUND

COACHING INN

LONDON
W4 1PD



VEGETARIAN BURNS NIGHT MENU

70pp

*including a 'Bonnie Bramble' welcome cocktail,
made with The Singleton 12yr, Oloroso, Raspberry, Lemon & Toasted Oats,
and a dram of The Singleton 12yr*

Amuse

ISLE OF MULL CHEDDAR CROQUETTE

Starter

BEETROOT CARPACCIO

Horseradish, Lamb's Lettuce, Parmesan Crisp

Main

VEGETARIAN HAGGIS PIE

Rumbledethumps, Neeps, Whisky Sauce

Dessert

ECCLEFECHEN TART

Rosemary Cream, Walnut

