

210.  
CHISWICK

# THE HOUND

COACHING INN

LONDON  
W4 1PD

## SPICED PEAR GIMLET 13

*ELLC Kew Garden Gin, Poire Williams,  
Pear & Cardamom Cordial*

## FIZZY FIG 14

*Pisco, Fig Liqueur,  
Fig Soda*

## GINGER BREW 14

*Tanqueray 10, Ginger, Lemon,  
Doom Bar Ale*

## SNACKS

IRISH SODA BREAD *Guinness Butter 6.5*

ACHILL OYSTERS *Shallot & Lemon 4.5 each / 26 for 6*

HAM HOCK CROQUETTES *Guinness & Maple Ham, Gherkin 8.5*

HAGGIS SCOTCH EGG *Oxford Sauce 11.5*

BUTTERMILK FRIED CHICKEN *Blue Cheese Sauce, Bubbledogs Hot Sauce 14.5*

CAULIFLOWER & ONION BHAJIS *Chaat Masala, Tamarind Chutney 9*

## STARTERS

STEAK TARTARE *Beef Dripping Toast, Egg Yolk 16*

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

BRIXHAM CRAB ON TOAST *Brown Crab Mayonnaise, Soft Boiled Egg, Watercress 19.5*

ROAST BUTTERNUT SQUASH (v) *Shitake, Cashew Nut Ricotta, Chilli, Pumpkin Seed Dressing, Italian Cheese 13.5/20*

## PUB CLASSICS

FRIED CHICKEN SANDWICH *Hot Sauce, Ranch Dressing, Sweet Chilli Peppers, Iceberg Lettuce, American Cheese, Fries 18.5*

BEER BATTERED FISH & CHIPS *Mushy Peas, Tartare Sauce 23*

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

CHEESEBURGER *Bacon & Onion Jam, Lettuce, Tomato, Brioche Bun, Fries 20 Vegan option available*

## ROASTS

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

NATIVE RUMP OF BEEF *Bone Marrow Gravy, Horseradish Cream 34*

SLOW ROAST PORK BELLY *Fennel, Cumin, Burnt Apple Sauce 30*

SHOULDER OF LAMB FOR 2 *Garlic & Herb Sauce, Gravy (for 2 or 3 to share) 75*

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

SUNDAY SHARER BOARD *A selection of roast meats with all the trimmings (minimum 2 people) 36.5pp*

## SAUCES

4 each

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

## SIDES

SKINNY FRIES / CHUNKY CHIPS 6

7 each

CAULIFLOWER CHEESE - CREAMED SPINACH - CAESAR SALAD  
SPROUTING BROCCOLI - PLUM TOMATO SALAD - GREEN SALAD

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## DESSERTS

BLOOD ORANGE CHEESECAKE 11  
STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM 11  
APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD 11  
TOFFEE APPLE TRIFLE 11

### 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*

### CHERRY COLA MANHATTAN 14

*Eagle Rare 12yr, Antica Formula, Maraschino, Cherry Bitters, Cola Oil*

### BLACK FOREST PUNCH 15

*Seven Tails Spiced Brandy, Cherry Brandy, Cacao, Lemon, Clarified through Chocolate Milk and Topped with Champagne*



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.