

210.
CHISWICK

THE HOUND

LONDON
W4 1PD

COACHING INN

RHUBARB GIMLET 14

*Kew Garden Gin, Rhubarb Wine
Cordial, Pisco*

FIZZY FIG 14

*Pisco, Fig Liqueur,
Fig Soda*

HIBISCUS PALOMA 14

*Lost Explorer Mezcal, Grapefruit Soda &
Lime*

SNACKS

IRISH SODA BREAD *Guinness Butter* 6.5

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

BLACK PUDDING SCOTCH EGG *Oxford Sauce* 11.5

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

LONG STEM RADISH AND ANCHOIADE *Capers & Lemon Zest* 12.50

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 BEETROOT (vg) *Cashew Nut Ricotta, Horseradish, Watercress, Hazelnut Praline* 12.5/18

GRILLED ASPARAGUS & BURRATA *Wild Garlic Pesto, Croutons, Pickled Lemon Zest* 22

PUB CLASSICS

FRIED CHICKEN BURGER *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) *Spenwood Cheese, St. Melior Egg Yolk* 18.5

CHEESEBURGER *Hound Burger Sauce, Iceberg Lettuce, American Cheese, Red Onions, Pickles, 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 & CLERAC 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
CAVOLO NERO - PLUM TOMATO SALAD - GREEN SALAD

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DESSERTS

BLOOD ORANGE CHEESECAKE 11
STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM 11
RHUBARB CRUMBLE, VANILLA CUSTARD 11
MILK CHOCOLATE BROWNIE, MALT GANACHE 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

GRAPEFRUIT PEARL DIVER 15

Rosemary Mezcal, Velvet Falernum, Grapefruit Serbet, Lime



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.*