



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 Gremolata, 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. Drink the difference.  
[See belu.org](http://See belu.org)

## SIDES 6.5

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

EXTRA SAUCES 3.75

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



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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

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

### 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, Pigs In Blankets, Roast Gravy*

### Dessert

WINTER FRUIT CRUMBLE  
*Vanilla Custard*

