

FOOD MENU

SMALL PLATES

- HOUSE MARINATED OLIVES (VE/GF) 5.75
MARCONA ALMONDS (VE/GF) 5.75
PADRON PEPPERS (VE/GF) 6.75
SAUTÉED MUSHROOMS ON SOURDOUGH, café de Paris butter (V) 7.5
ANDALUSIAN GAZPACHO, manchego crostini (V) 8.25
CALAMARI TEMPURA, curry mayo 8.5
CHARRED AUBERGINE, goat's cheese, beetroot, honey, walnuts,
harissa and lime yoghurt (V) 8.5
PORK, FENNEL AND CHILLI COCKTAIL SAUSAGES, honey and grainy mustard,
crispy new potatoes 8.5
POTATO PANCAKES, smoked salmon, beetroot and dill crème fraiche 9.5
SALAD OF MIZUNA, Japanese mustard greens, corn off the cob, papaya, herbs,
Melaka sesame dressing, coconut shavings (VE) 9.5

TO SHARE

- VEGETARIAN PLATTER hummus, red pepper dip, roast aubergine, goat's cheese,
olives, pitta bread (V) 18

CLASSICS

- CHISWICK CHICKEN BURGER,
chicken thigh, avocado, beef tomato, lime, harissa yoghurt, fries 15
CLASSIC BEEF BURGER,
red pepper and tomato relish, gherkin, mint yoghurt dip, iceberg, fries
(cheddar cheese or bacon extra + £1) 16
CHISWICK HOTDOG,
sweetcorn salsa, crispy onions, fries 10
VEGAN BURGER,
aubergine, portobello mushroom, feta, spicy pear, beetroot chutney, fries (VE) 15
FRIES (VE) 5.5
SWEET POTATO FRIES (VE) 6.5

DESSERT

- STRAWBERRY & BLUEBERRY ETON MESS (V) 7

Allergen Info



Please inform your server of any allergy or dietary requirements.

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free.