



Chicken Wings

Chicken wings with mango Habanero sauce 8.95

1kg chicken wings with mango Habanero sauce 22.50

Chicken wings with hot honey sauce 8.95

1kg of chicken wings with hot honey sauce 22.50

Small Plates/ Starters

Whipped feta dip with roasted garlic oil, chilli, lemon, toasted pine nuts & grilled flat breads (v) 8.00

Wild garlic hummus with toasted hazelnuts, preserved lemon & grilled flat bread (pb) (v) 8.50

Devon crab arancini with shellfish aioli & salty fingers 9.50

Lamb kofte balls with braised tomato sauce, yoghurt & grilled flatbreads 9.00

Sunday Roast

Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 24.00

Duo of roast: beef sirloin & chicken supreme with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy 27.00

Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.50

Roasted vegetable & feta pithivier with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v) 21.00

Mains

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.50

Bacon chop with fried St Ewe's eggs, triple-cooked chips & pineapple chutney 26.00

Chicken milanese with tomato chutney, burrata & Parma ham 24.00

450g sirloin steak with dressed watercress, fries & choice of peppercorn or béarnaise sauce 40.00

Choose from

Peppercorn sauce

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips 18.50

Add on

Smashed avocado (pb) (v) 2.50 • Streaky bacon 2.50

Made in Hackney plant-based burger; a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple cooked chips. 50p from each burger sold will be donated to the @MadeinHackney charity. (pb) (v) 17.50



FULLER'S

Sides

Triple-cooked chips (pb) (v) 5.50

Sweet potato fries (pb) (v) 5.50

Lemon dressed rocket & Grana Padano salad 5.00

Padron peppers with paprika salt (pb) (v) 6.00

Creamed mash with crispy onions & a bone marrow jus 5.50

Buttered broad beans & English peas with samphire (v) 6.00

Puddings

Chocolate fondant served with salted caramel ice cream & caramel popcorn (v) 8.00

Chocolate & coffee cheesecake with mascarpone cream (v) 9.00

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 9.00

Choux aux craquelin with vanilla ice cream & sour cherries (v) 9.00

Rafael Scarpari Head Chef



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 Kcal per day
www.pilot-chiswick.co.uk