



Bar Snacks

Halloumi fries chilli, mustard & honey dressing (v) 8.00

Chicken Wings

Chicken wings with Korean BBQ sauce 8.95

1kg of chicken wings with Korean BBQ sauce 22.50

Buffalo wings with buffalo & truffled blue cheese sauce 8.95

1kg of buffalo wings with buffalo & truffled blue cheese sauce 22.50

Small Plates/ Starters

Hummus & olives with flatbread (pb) (v) 9.00

Roasted winter butternut squash soup with pickled walnut & herb pesto (pb) (v) 7.50

Venison pâté en croûte with beer mustard & pickles 9.95

Sunday Roast

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

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

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

Roasted porchetta with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.00

Mains

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & skin on fries 18.50

Add on

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

Pan roasted gnocchi & Caponata vegetables with roasted violet artichokes & crispy basil (pb) (v) 17.50

Caesar salad with bacon, egg, gem lettuce, croutons, Parmesan and anchovies 16.00

Add on

Add on chicken 4.00

Braised beef & ale short crust pie with creamed potato, mushy peas & gravy 19.50

Mashed potato (v)

Triple-cooked chips (pb) (v) 0.74

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



Sides

- Maple roasted chanteney carrots** (pb) (v) 5.50
- Yorkshire pudding** with roast potatoes, goat's curd, crispy onions & gravy 6.50
- Sage & Onion stuffing** (v) 4.00
- Cauliflower cheese** (v) 6.00
- Triple-cooked chips** (pb) (v) 5.50
- Sweet potato fries** (pb) (v) 5.50

Add Ons

- Extra red wine gravy** 2.50
- Vegetarian gravy** (pb) (v) 2.50
- Roast potatoes** (pb) (v) 2.00
- Extra Yorkshire pudding** (v) 2.00
- Savoy cabbage** (pb) (v) 5.00
- Maple roasted carrots** (pb) (v) 5.00

Puddings

- Dark chocolate & London pride sponge pudding** with chocolate & malt sauce & vanilla ice cream (v) 8.50
- Sticky toffee pudding** with candied walnuts, vanilla ice cream & toffee sauce (v) 9.00
- Treacle tart** with Devonshire clotted cream & candied pecans (v) 9.00
- Vanilla parfait** with mango, passion fruit & raspberry (pb) (v) 10.00
- Selection of ice-creams by the scoop** (v) 3.00
- Ice Cream Flavours**
- Vanilla (v) 3.00 • Salted caramel (v) 3.00 • Strawberry (v) 3.00 • Chocolate ice cream (pb) (v) 3.00 •
- Raspberry sorbet (pb) (v) 3.00 • Coconut (pb) (v) 3.00

Tea & Coffee

- Black Americano** (v) • **Latte** (v) • **Cappuccino** (v) • **Flat White** (v) • **Mocha** (v) • **Espresso** (v) •
- Double Espresso** (v) • **Hot chocolate** (v) • **Selection of Teas** (pb) (v)

Rafael Scarpari Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

www.pilot-chiswick.co.uk