THE WHITE HORSE

SNACKS & SHARERS

Sourdough, whipped Marmite® butter (v) 6 | Handmade Scotch Egg, Oxford sauce 9.5
Crispy Monkfish, cured lemon tartare sauce 10.5 | Beef Shin Croquettes, gochujang mayo 9.5
Panko-Breaded Olives, romesco (ve) 7.5 | Crispy Squid, lemon & dill aioli 9

Charcuterie & Hot Honey Baked Camembert, Italian cured meats, pickles, toasted sourdough, rye bread 20
Fritto Misto, crispy king prawns, squid & monkfish, padrón peppers, romesco, tartare sauce 25

Pacific Rock Oysters, Chardonnay & shallot mignonette
One 5 | Three 14 | Half-Dozen 27
Pair with Cloudy Bay Sauvignon Blanc, New Zealand, 13.5% vol

STARTERS

Beef Tartare, Copper Maran egg, crostini 14.5
Cured Chalk Stream Trout Tartare, Sicilian lemon & dill aioli, sourdough crostini 14
Pan-Seared Scallops, Chardonnay vinegar, smoked pancetta, lemon & herb crumb 15.5
Portobello Mushroom, Shallot & Truffle Soup, toasted sourdough, shaved black truffle (ve) 11.5
Burrata, pomegranate molasses, dates, sourdough crisps* (v) 13.5

MAINS

Pan-Roasted Fillet of Cod, cauliflower purée, cavolo nero, beurre blanc, salmon roe caviar* 30
Brick Chicken, lemon, garlic & chive butter sauce, thick-cut chips* 26
Devonshire Cheddar & Pancetta Burger, fries, house sauce 21
Crown Prince Pumpkin Risotto, Gran Moravia, crispy sage, chive oil* (v) 19 *with Chicken* 24
Butternut Squash & Beetroot Salad, pineapple, lemongrass & ginger dressing, red chicory, candied seeds* (ve) 17 *with Chicken* 22
Beer-Battered Fresh Haddock & Chips, minted crushed peas, tartare sauce 22.5
The White Horse Pie of the Day 24
Venison Steak, potato gratin, spiced red cabbage, blackberries, red wine jus 31
Fish of the Day – Market Price

GRILL

8oz British and Irish Sirloin 36
10oz Wagyu Ribeye 45
Dorset Lamb Striploin 45
Sharing Steaks & Aged Cuts – See Our Specials Board

All served with thick-cut chips

Sauces – 3 each
Bearnaise* (v) | Brandy Peppercorn | Chimichurri (ve) | Red Wine Bordelaise

SIDES

6 each
Skin-On Fries (ve) | Buttered Ratte Potatoes (v) | Triple-Cooked Chips (ve)
Creamed Spinach, Cheddar & garlic sauce (v) | Camembert Mash (v)
Potato Rosti Chips (v) | Heritage Carrots, roasted in hot honey (v) | | Mixed Leaf Salad (ve)

Allergens & dietary information available on reverse. Adults need around 2000kcal a day.

The WHITE HORSE
On Parsons Green

1-3 Parsons Green, London SW6 4UL
www.whitehorsesw6.com | @whitehorsesw6



Affectionately known as "The Sloaney Pony," *The White Horse* has been at the heart of social life in Parsons Green since the 1800s. Set proudly on the Green itself, this iconic corner pub is renowned for its exceptional food and rotating cask & craft beers, remaining a much-loved meeting place for locals and visitors alike.

Where table service is offered, a discretionary service charge of 10% may be added.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens. Adults need around 2000kcal a day.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol. Fish dishes may contain small bones. Alcohol is only available to over 18s. Please drink responsibly.

Illustration by Lydia Wood

170862/CAS/GEN/MX