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

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

ROASTS

Rump of Beef 26.5
British Half Roast Chicken 25
Dorset Lamb Striploin 36
Root Vegetable, Cranberry & Nut Roast^ (v) 23
To Share – Rump of Beef, British Roast Chicken, Dorset Lamb Striploin 62
To Share - 16oz Chateaubriand 87

All served with a Yorkshire pudding, thyme-roasted potatoes,
*buttered savoy cabbage & leeks, roasted root vegetables, gravy**

Add - 6 each
Taw Valley Cheddar Cauliflower Cheese (v) | Cumberland pigs in blankets
Duck Fat Roast Potatoes | Creamed Spinach, Cheddar & garlic sauce (v) | Camembert Mash (v)

MAINS

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
Pan-Roasted Fillet of Cod, cauliflower purée, cavolo nero, beurre blanc, salmon roe caviar* 30

SIDES

6 each
Skin-On Fries (ve) | Buttered Ratte Potatoes (v) | Triple-Cooked Chips (ve)
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

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