



The
WHITE HORSE
On Parsons Green

Green & Kalamata Olives (ve) (359kcal)	4
Padrón Peppers (ve) (229kcal)	6.5
Whole Baked Sourdough, salted butter (v) (1319kcal for two to share)	6.5

Sharers

Seafood Platter, soft shell crab, oak-smoked Atlantic salmon, crispy calamari, rye bread (1042kcal for two to share)	25
Rosemary & Garlic Camembert Baked in Sourdough, apple & fig chutney (v) (1239kcal for two to share)	15.5
Charcuterie Board, Italian cured meats, olives, chargrilled artichokes, sourdough (1082kcal for two to share)	19

Small Plates

Pan-Seared Scallops, cauliflower purée, chorizo, salsa verde, beef dripping pangrattato (559kcal)	12.5
Crispy Calamari, saffron aioli (382kcal)	8.5
Grilled Goats Cheese, endive & rocket salad, roasted plum, blood orange & maple dressing (v) (431kcal) / (650kcal)	8 / 16.5
Oak-Smoked Atlantic Salmon, lilliput capers, rye bread (300kcal)	10
Soft Shell Crab, pickled ginger mayonnaise, som tam dressing (458kcal)	10
Handmade Scotch Egg, golden beetroot piccalilli (787kcal)	7.5

Mains

Rack of Lamb, sauteed artichokes, mint pea puree, courgettes, buttered heritage potatoes, red wine jus (1338kcal)	25
Glazed Chicken Supreme, maple creamed corn, pancetta, chicken jus (711kcal)	18
Shredded Duck Salad, carrot, cucumber & mooli, red chillies, plum, sesame & hoisin dressing (501kcal)	16.5
Chicken, Smoked Ham Hock & Leek Pie, clotted cream mash, buttered leeks, savoy cabbage, bordelaise sauce* (1295kcal)	16.5
Spiced Chickpea, Broccoli & Pomegranate Salad, cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing (ve) (299kcal / 460kcal)	7 / 14.5
Add: Halloumi (v) (414kcal) 3.5 Chicken Supreme (280kcal) 4 Fillet Steak (124kcal) 8 Soft Shell Crab (212kcal) 7	
Wild Boar, Pork & Ale Sausages, spring onion & black cabbage mash, bordelaise sauce* (872kcal)	16
Cod with White Beans & Chorizo, lovage pesto, caper & dill butter (618kcal)	18.5
Smoked Bacon Cheeseburger, Taw Valley Creamery Devonshire Cheddar, fries, house sauce (1303kcal)	18
Plant-Based Burger, grilled vegan patty, pink pickled onions, tomato salsa, fries, house sauce (ve) (1130kcal)	16
Glazed Celeriac & King Oyster Mushrooms*, apple & celeriac purée, Taw Valley Creamery Devonshire Cheddar (v) (619kcal)	16
Vegan serve available (ve) (453kcal)	
Beer-Battered Atlantic Haddock & Triple-Cooked Chips, minted crushed peas, homemade tartare sauce (1042kcal)	18
See our daily specials menu for seasonal dishes prepared by our chefs	

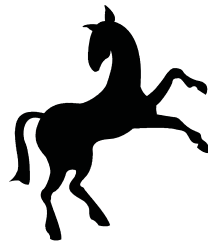
7oz Fillet Steak (673kcal)	32
10oz Ribeye Steak (1107kcal)	30
Served with triple-cooked chips, watercress, your choice of sauce - peppercorn* (82kcal) or beef dripping & thyme (123kcal)	
Add: Scallops with garlic butter (238kcal)	10.5

Sides

Halloumi Fries, chipotle chilli jam (v) (772kcal)	7
Triple-Cooked Chips, aioli (v) (532kcal)	5.5
Rosemary & Parmesan Fries, white truffle-infused oil (501kcal)	6
Avocado & Cherry Tomato Salad (ve) (284kcal)	5
Mac & Cheese, beef dripping pangrattato (547kcal)	6
Long Stem Broccoli, garlic, lemon, chilli, pine nuts (v) (163kcal)	4.5

Desserts

Mango & Passionfruit Eton Mess, crushed white chocolate meringue, whipped cream, raspberries, lime (v) (662kcal)	9
Belgian Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v) (908kcal)	7.5
Stem Ginger Sponge*, miso caramel, Bourbon vanilla ice cream (v) (630kcal)	7.5
Apple & Gooseberry Crumble, vanilla ice cream (v) (718kcal) Vegan serve available (ve) (807kcal)	7.5
Basque Cheesecake, tangerine sauce (v) (784kcal)	8
British Cheeses, savoury biscuits, black grapes, apricot & ginger chutney, spiced baby figs in rum (v) (824kcal)	10.5
Mini Dessert & Hot Drink, choose from Belgian Chocolate Brownie (v) (595kcal) or Stem Ginger Sponge* (v) (387kcal)	6



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Allergen Information: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(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. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.