

Available Monday - Saturday
12pm - 10pm

Our Sunday menu is also available
with a delicious range of roasts
served from 12pm every week



See our **daily specials** board
for seasonal dishes prepared
by our chef

The WHITE HORSE On Parsons Green

Sharers

- Bread Board, warm sourdough boule & butter (v) 5
- To Share - Rosemary & Garlic Baked Camembert, baked in sourdough with celery (v) 15
- To Share - Calabrian Cured Meat, warm sourdough bread, marinated tomatoes & olives 16.5

Starters

- Pan-seared Scallops, chorizo, creamed peas 10
- White Balsamic & Tomato Tarte Tatin, olive & rocket salad (ve) 7
- Tomato & Basil Soup, crème fraîche, pumpkin seeds & sourdough (v) 6
- Handmade Scotch Egg, celeriac remoulade 7
- Pan-fried King Prawns, garlic & parsley butter & bread 7
- Duck Liver Parfait, apple, date & tamarind chutney, toasted brioche, roast pear 7

Mains

- Pan-fried Monkfish, wild mushroom casserole, Tenderstem broccoli, potato gratin 21
- Pan-fried Guinea Fowl, beluga lentils, creamy mash & cavolo nero 17.5
- Classic Cheese Burger, Barber's Cheddar, linseed bun, gherkin & fries 15 Add bacon 1.5
- Fish & Chips, hand-battered cod in an ale beer batter, triple-cooked chips, minted crushed peas & tartare sauce 15.5
- Butternut Squash Risotto, pecorino & pumpkin seeds (v) 14
- Fish Pie, smoked haddock, salmon & prawn, Cheddar cheese mash, green beans & Tenderstem broccoli 14.5
- Nourish Bowl, warm charred broccoli, beluga lentils, roasted chickpeas, pumpkin seeds, pomegranate & lemon olive oil (ve) 12.5
Add chicken or halloumi 3
- Sausage & Mash, British outdoor-bred pork sausages, spring onion mash, crispy onions & red wine jus 13.5
- Beyond Meat Burger, linseed bun, plant-based patty, dairy-free smoked Gouda style cheese alternative, Scotch bonnet sauce (ve)
With your choice of salad or fries 15
- Steak & Ale Pie, roasted roots & red wine jus. With your choice of mash or fries 15.5
- Half Roasted Chicken, lemon & garlic marinade with rosemary fries 15
- Rump of Lamb, chargrilled aubergines, cherry tomatoes, sautéed heritage potatoes & red wine jus 17
- 8oz Sirloin Steak, triple-cooked chips, watercress & horseradish butter 24
Add peppercorn sauce or beef dripping sauce 2

Sides

- Halloumi Fries (v) 6.5 | Side Vegetables (ve) 4 | Tenderstem Broccoli (v) 4
- Side Salad (ve) 4 | Heritage Potatoes (ve) 4 | Triple-cooked Chips (ve) 4.5

Desserts

- Warm Chocolate Brownie, hazelnut ice cream (v) 6.5
- Biscoff Cheesecake, toffee sauce (ve) 7
- Apple & Rhubarb Crumble, Bourbon vanilla ice cream (v) 6.5
- Sticky Toffee Pudding, Bourbon vanilla ice cream (v) 6.5
- Cheese Board, Dolcelatte & Taw Valley Cheddar, Fudge's biscuits, date chutney, celery 9.5

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 and cooking methods could affect this. If you require more information, please ask your server. A = this dish contains alcohol. Fish dishes may contain small bones.