



THE
WHITE CROSS

MENU

The White Cross is situated in a refurbished cotton mill warehouse which was part of the old Storey's Cotton Mill that was built next to Lancaster's main canal.

We are a small independent team that took over the pub in 2004 and since then we have grown our business from the bottom up. For us the most important aspect of this business is the customers. The majority of our team have happily been with us for a number of years and we pride ourselves on giving both a warm welcome and the best personal service.

We are a very proud of our Lancashire heritage and we try to use the best local produce wherever possible. For instance, our meat comes from the Vale of Lune and the hills of Cumbria, our vegetables from the plains of South Lancashire and our fish from Fleetwood. The majority of our ales (up to 20 different rotating beers each week) all come from breweries less than 40 miles away.

On behalf of Tim and all the team we hope you enjoy your time at the White Cross.

APPETIZERS

Pitted Mixed Marinated Olives (v) £3.00

Garlic Bread Sourdough Ciabatta (v) £3.50 (*add Tasty Lancashire cheese £1*)

Baked Sourdough Ciabatta (v) £3.50

Olive oil & balsamic vinegar

Beer Battered Calamari £4.00

Chunky tartar sauce, lemon wedge

Maple Glazed Cumberland Pigs-in-Blankets £4.00

Wholegrain mustard mayonnaise

Mixed Bean & Chickpea Falafel (v) £4.00

Red pepper purée.

SOMETHING TO START

Homemade Soup of the Day (v) £5.00

Seeded wholegrain loaf, salted butter

(Please see our specials board for today's choice of homemade soup)

Mixed Game Terrine £6.00

Wrapped in pancetta, parsley mayonnaise, toasted ciabatta, watercress.

Deville Mussels & Chorizo £6.00

Bloody Mary sauce, crusty bread.

Slow Roasted Pork Belly Croquettes £6.50

Apple & cider compote, grilled black pudding, pea shoots.

Red Onion & Goats Cheese Cake(v) £5.50

Red onion jam, filo pastry base, balsamic syrup.

Baked Camembert (v) £9.00 (*ideal to share*)

Studded with garlic & rosemary, baked sourdough ciabatta, Lancashire ale chutney.

SALADS

Warm Tuna Niçoise Salad £11.50

Green beans, new potatoes, green olives, cherry tomatoes, cos lettuce, poached hen egg, honey & mustard dressing.

White Cross Super Salad (vegan) Starter £5.50 Main £10

Quinoa, broad bean, pomegranate, spinach, crispy kale, ginger & maple dressing.

Add Feta Cheese (v) £1.00

DELI BOARDS

Locally baked crusty white hob & seeded wholemeal tin loaf selection, salted butter, Lancashire real ale chutney, mixed leaf garnish.

**3 options from any section £10.50
or 6 options £18**

Add additional items £3.00 each

Cheeses

Brie - soft & mild

Tasty Lancashire - mature, crumbly

Windsor Red - mature cheddar, red wine

Blacksticks Blue - creamy, blue, tangy

Applewood - smoked paprika, cheddar

True Grit - mature cheddar, strong

Feta Cheese - crumbly Greek sheep's cheese

Goats Cheese - creamy, soft, tangy

Meat

Maple Glazed Cumberland Pigs-in-Blankets

Pulled Beef Brisket in Barbeque Sauce

Slow Roasted Pork Belly Croquettes

Vegetarian

Marinated Olives (v)

Mixed Bean & Chickpea Falafel (v)

Caramelised Onion Hummus (v)

Fish

Devilled Mussels

Whitebait

Beer Battered Calamari

Add an extra basket of bread £2.00

FROM THE GRILL

8oz Chargrilled Sirloin Steak £16.50

28 day aged Steak, beer battered onion rings, confit field mushroom, roasted vine cherry tomatoes, hand cut chips, dressed watercress.

Add a Sauce with your Steak £2

Choose from the following -

Blacksticks Blue Cheese Sauce

Pink Peppercorn Sauce

BURGERS

8oz Cumbrian Fell Bred Beef Burger £10.50

Brioche bun, hand cut chips, dressed side salad, tomato chutney.

Cajun Marinated Chicken Fillet Burger £10.50

Brioche bun, hand cut chips, dressed side salad, tomato chutney.

Burger of the Week (see specials board for details)

Add Extra Burger Toppings £1.00 Each

Tasty Lancashire Cheese

Blacksticks Blue Cheese

Brie

Smoked Applewood Cheese

Smoked Bacon

Beef Brisket in Barbeque Sauce

Onion Rings

Pickled Gherkins

SIDE ORDERS

Hand Cut Chips £3.00

Beer Battered Onion Rings £3.00

Skinny Fries £3.00

Sweet Potato Fries £4.00

Seasonal Vegetables £3.00

Side Salad ££3.00

Buttered New Potatoes £3.00

FROM THE FARM

A selection of traditional British dishes sourced by our Lancashire based butchers Udale's, Cornvale and Altham's.

Steak, Mushroom & Ale Pie £12.00

Short crust pastry, hand cut chips, buttered savoy cabbage, rich ale gravy.

Slow Roasted Lamb Shank £14.50

Herb mashed potato, chorizo & bean cassoulet.

Venison Haunch Steak £15.50

Broccoli & blue cheese puree, roasted carrots, fondant potato, game & berry jus.

Stuffed Chicken Breast £14.00

Stuffed with sun blushed tomato & spinach, rosemary cannon potato, green beans, creamy Dijon mustard sauce.

Slow Roasted Pork Belly £13.50

Black pudding mashed potato, pork croquette, pink peppercorn savoy cabbage, cider jus.

FROM THE SEA

A selection of classic fish dishes supplied locally by Neve's of Fleetwood.

Beer Battered Fleetwood Haddock & Chips £11.50

Pea puree, tartare sauce, lemon wedge.

White Cross Fish Pie £13.50

Mussels, clams, smoked haddock, soft boiled egg, topped with creamy mashed potato & Applewood cheese, green beans.

Pan Fried Cod Steak £14.00

Sautéed potatoes, buttered cabbage, bacon and peas, breaded green lip mussel, herb butter sauce.

FROM THE FIELD

All our vegetables are freshly delivered by Parson's or Oliver Kay and are locally sourced wherever possible.

Vegetable Burger (v) £10.50

Confit field mushroom, brioche bun, hummus, hand-cut chips, dressed salad garnish. (See burger section for extra toppings)

Beetroot & Goats Cheese Risotto Cake (v) £11.50

Horseradish cream sauce, sun blushed tomato, rocket & balsamic pearl salad.

Sweet Potato & Chick Pea Dopiaza (vegan) £10.50

Spiced onion fritter, coriander rice.

SOMETHING TO FINISH

DESSERTS

Walling's Ice Cream & Sorbet Selection £5.00

Minted hedgerow compote, wafers.

Choose up to 3 scoops from either

Vanilla, Triple Chocolate, Strawberries & Cream, Salted Caramel, Black Forest Swirl, Pistachio, Lemon Sorbet, Orange Sorbet.

Sticky Toffee Pudding £5.50

Toffee sauce, Wallings salted caramel ice-cream.

Dark Chocolate & Cherry Cheesecake £5.50

Walling's Black Forest swirl ice cream, cherry compote, gingernut base.

Baileys and Orange Bread & Butter Pudding £5.50

Vanilla Chantilly cream

Fig, Pistachio & Coconut Panna Cotta (vegan) £5.50

Crushed pistachio, fig syrup.

Cheese & Biscuits £6.50

Brie, Blacksticks Blue, Tasty Lancashire, Chorley cake, Miller's Damsel toast, rhubarb & ginger chutney, grapes.

HOT DRINKS

COFFEE

Espresso	£2.00
Americano	£2.30
Cappuccino	£2.40
Latte	£2.50
Liquor Coffee - Baileys, Courvoisier Brandy, Dark Rum, Irish whiskey, Tia maria or Amaretto	£5.00

TEAS

Lancaster Blend	£2.10
Earl Grey/Decafe Ceylon	£2.20
Green/Peppermint/Spiced Chai	£2.50
Loose Tea- Lemon/Jasmine	£2.50

HOT CHOCOLATE

Luxury Belgian or White Hot Chocolate *with cream and marshmallows* £3.00

ONE FOR THE ROAD

PORT

Cockburn's Port (50ml)	£3.00
Pocas Special Reserve Ruby (50ml)	£3.20

COGNAC

Courvoisier VS	£2.80
Remy Martin VSOP	£3.50

DESSERT WINE

Pacherenc De Vic Bilh, Gascony, France £6.50 (125ml) £24.00 (500ml bottle)
*Delightfully sweet and luscious with creamy/tropical marmalade notes
and balancing quenching acidity.*