



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 & Rosemary Focaccia (v) £3.50 (add Tasty Lancashire cheese £1)

Flatbread (v) £4.00

Olive oil & balsamic vinegar & beetroot hummus.

Beer Battered Calamari £4.00

Chunky tartar sauce, lemon wedge

Maple Glazed Cumberland Pigs-in-Blankets £4.00

Wholegrain mustard mayonnaise.

Black Bean & Chilli Fritters (vegan) £4.00

Sweetcorn salsa.

SOMETHING TO START

Homemade Soup of the Day (v) £5.00

Wholegrain mini loaf, salted butter.

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

Thai Fishcakes £6.50

Mussel, Haddock, Rainbow Trout, asian style coleslaw, sesame dipping sauce.

Breaded Pork Belly Strips £6.50

Pear compote, pork crackling, tarragon oil.

Red Onion & Tasty Lancashire Cheese Tart (v) £6.00

Bramley apple and cider chutney, caramelised red onion, chargrilled asparagus, watercress.

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

Studded with garlic & rosemary, grilled flatbread, sticky fig chutney.

SHARING BOARD

Rosemary focaccia & seeded wholemeal tin loaf selection, salted butter, sticky fig chutney, mixed leaf garnish.

3 options from any section £10.50 or 6 options £18.00
Add additional items £3.00 each

Cheeses

Tasty Lancashire - mature, crumbly
Smoked Lancashire - mature, smoky
Blacksticks Blue - creamy, blue, tangy
Garlic & Herb Lancashire - mature, garlic
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
Breaded Pork Belly Strips

Vegetarian

Marinated Olives (v)
Black Bean & Chilli Fritter (v)
Beetroot Hummus (v)

Fish

Thai Style Fishcake
Whitebait
Beer Battered Calamari

Add an extra basket of bread £2.00

SIDE ORDERS

Hand Cut Chips £3.00
Beer Battered Onion Rings £3.00
Skinny Fries £3.00
Sweet Potato Wedges £4.00
Seasonal Vegetables £3.00
Side Salad £3.00
Buttered New Potatoes £3.00

FROM THE GRILL

8oz Chargrilled Sirloin Steak £16.50

Or

8oz Chargrilled Ribeye Steak £17.50

All our steaks are served with beer battered onion rings, confit field mushroom, roasted vine cherry tomatoes, hand cut chips, dressed watercress.

Add a Sauce with your Steak £2.00

Choose from the following -

Blacksticks Blue Cheese Sauce

Pink Peppercorn Sauce

Garlic & Parsley Dry Rub

8oz Cumbrian Fell Bred Beef Burger £11.00

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

Cajun Marinated Chicken Fillet Burger £11.00

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

Add Extra Burger Toppings £1.00 Each

Tasty Lancashire Cheese

Blackstick's Blue Cheese

Smoked Lancashire Cheese

Goats Cheese

Smoked Bacon

Beef Brisket in Barbeque Sauce

Onion Rings

Pickled Gherkins

SALADS

Pan Fried Duck Breast Salad £13.00

Orange, beetroot, raspberries, croutons, mixed salad leaf, raspberry dressing.

White Cross Super Salad (vegan) Starter £5.50 Main £10.00

Quinoa, asparagus, pomegranate, spinach, crispy kale, ginger & maple dressing.

Add Feta Cheese (v) £1.00

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 £12.50

Short crust pastry, hand cut chips, buttered green vegetables, rich ale gravy.

Lamb Duo £16.50

Chargrilled two bone rack of lamb, braised lamb faggot, chargrilled asparagus, rosemary chateau potato, thyme jus.

Pan Fried Chicken Breast £14.50

Mushroom duxelle, smoked bacon & leek mashed potato, soused carrot, white wine jus.

Slow Roasted Pork Belly £14.50

Confit fennel, pork crackling, carrot puree, wilted spinach, fondant potato, pork jus.

FROM THE SEA

A selection of classic fish dishes supplied locally by Neve's of Fleetwood & M&J seafood.

Beer Battered Fleetwood Haddock & Chips £12.00

Pea puree, tartare sauce, lemon wedge.

Moules Marinere & Chorizo £13.00

Mussels, chorizo, white wine, parsley & garlic fries.

FROM THE FIELD

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

Vegetable Burger (v) £11.00

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

Wild Mushroom & Blue Cheese Filo Parcels (v) £12.00

Crushed new potatoes, beetroot puree, grilled asparagus spears, tarragon oil.

Black Bean & Red Chilli Fritter (vegan) £11.00

Sweetcorn relish, rocket & herb salad, chipotle oil.

SOMETHING TO FINISH

DESSERTS

Walling's Ice Cream & Sorbet Selection £5.00

Mixed berry compote, wafers.

Choose up to 3 scoops from either-

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

Sticky Toffee Pudding £5.50

Walling's salted caramel ice-cream, toffee sauce

White Chocolate & Strawberry Cheesecake £5.50

Walling's Strawberry & Cream ice cream, strawberry coulis.

Lemon Tart £5.50

Walling's raspberry sorbet, macerated raspberry.

Cherry Panna Cotta (vegan) £5.50

Cherry compote, lime & mint syrup.

Cheese & Biscuits £6.50

Smoked Lancashire, Blackstick's 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.*