



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.

SOMETHING TO START

APPETIZERS

Pitted Mixed Marinated Olives (v) £3.00

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

Garlic & Chorizo King Prawns £4.50

Braised in cider, wholegrain mini loaf.

Honey Mustard Chipolatas £4.00

Wholegrain mustard mayonnaise.

Sweetcorn & Chilli Fritters (vegan) £4.00

Sweet chilli sauce.

STARTERS

Soup of the Day £5.00

Wholegrain mini loaf, salted butter.

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

Treacle Cured Salmon Fillet £6.50

Picked cucumber, salmon skin crisp, coriander mayonnaise.

Confit Duck Leg Spring Roll £6.50

Chargrilled pak choi, satay sauce.

Chicory, Pear & Garstang Blue Cheese Salad (v) £6.00

Walnut, pickled shallot rings, honey mustard dressing.

Baked Camembert (v) £9.50 (ideal to share)

Studded with garlic & rosemary, baked focaccia, Lancashire ale chutney.

FROM THE FARM

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

Steak, Smoked Bacon & Ale Pie £12^{.50}

Short crust pastry, mashed potato, buttered green vegetables, rich ale gravy.

Pan Fried Duck Breast £15^{.50}

Confit duck bon bon, roasted cauliflower, cauliflower puree, beetroot fondant, fig & red wine reduction.

Venison Haunch £16^{.00}

Butternut squash puree, kale, rosemary cannon potato, juniper jus.

Braised Lamb Shank £15^{.00}

Mashed potato, braised red cabbage, green beans, red currant jus.

FROM THE SEA

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

Beer Battered Haddock & Chips £12^{.00}

Crushed peas, hand cut chips, tartare sauce.

Smoked Haddock Fish Pie £14^{.00}

Mussels, smoked haddock, prawns, paprika mashed potato, soft boiled egg, buttered green vegetables.

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, hand-cut chips, dressed salad garnish. (See grill section for extra toppings)

Curried Lentil & Squash Turnover (v) £13^{.00}

Bombay potatoes & spinach, roast cauliflower, butternut squash puree.

Quinoa & Red Kidney Bean Chilli (vegan) £11^{.00}

Spring onion, sweetcorn fritter.

White Cross Super Salad (vegan) Starter £5^{.50} Main £11^{.00}

Quinoa, beetroot, pomegranate, almond, crispy kale, ginger & maple dressing.

Add Feta Cheese (v) £1^{.00}

FROM THE GRILL

8oz Chargrilled Sirloin Steak £17.00

Served with beer battered onion rings, confit field mushroom, roasted vine cherry tomatoes, hand cut chips, dressed salad.

Add a Sauce with your Steak £2.00

Choose from the following -

Garstang Blue Cheese Sauce

Peppercorn Sauce

8oz Cumbrian Fell Bred Beef Burger £11.00

Brioche bun, hand cut chips, dressed salad garnish.

Breaded Chicken Burger £11.00

Lemon & black pepper crumb, brioche bun, hand cut chips, dressed salad garnish.

Add Extra Burger Toppings £1.00 Each

Tasty Lancashire Cheese

Garstang Blue Cheese

Smoked Lancashire Cheese

Smoked Bacon

Beef Brisket in Barbeque Sauce

Onion Rings

Pickled Gherkins

Tomato Relish

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

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

CHEESE

Tasty Lancashire - mature, crumbly
Smoked Lancashire - mature, smoky
Garstang Blue - creamy, blue, tangy
Feta Cheese - crumbly Greek sheep's cheese

MEAT

Honey Mustard Chipolatas
Pulled Beef Brisket in Barbeque Sauce
Confit Duck Spring Roll

VEGETARIAN

Marinated Olives (v)
Sweetcorn & Chilli Fritters (v)

FISH

King Prawns in Garlic Butter
Breaded Whitebait
Treacle Cured Salmon

Add an extra basket of bread £2.⁰⁰

SOMETHING TO FINISH

DESSERTS

Walling's Ice Cream & Sorbet Selection £5.00

Honeycomb, wafers.

Choose up to 3 scoops from either-

Vanilla, Triple Chocolate, Strawberries & Cream, Salted Caramel, Lemon Sorbet, Pineapple Sorbet.

Sticky Toffee Pudding £5.50

Walling's salted caramel ice-cream, toffee sauce

Honey Panna Cotta £5.50

Honeycomb, blueberry compote.

Chocolate Brownie £5.50

Walling's vanilla ice cream, toasted walnut, chocolate sauce.

Pineapple Upside Down Cake (vegan) £5.50

Rum syrup, Walling's pineapple sorbet, toasted coconut.

Cheese & Biscuits £6.50

Smoked Lancashire, Garstang Blue, Tasty Lancashire, Chorley cake, Miller's Damsel toast, Lancashire ale chutney, grapes.

HOT DRINKS

HOT

COFFEE

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

TEAS

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

CHOCOLATE

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.