



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 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 Cumbria, our vegetables from 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 £1.00)

Garlic & Chorizo King Prawns £5.00
Braised in cider, wholegrain mini loaf.

Maple Glazed Chipolatas £4.00
Bacon jam.

Onion & Coriander Bhaji (vegan) £4.00
Cumber & mint raita.

STARTERS

Soup of the Day £5.00
Wholegrain mini loaf, salted butter.
(Please see our specials board for today's choice of homemade soup)

Buffalo Mozzarella, Tomato & Pesto (v) £5.50
Basil & hazelnut pesto, crispy shallots.

Smoked Mackerel Pate £6.50
Chicory, grilled pancetta, toasted focaccia, chive oil.

Crispy Breaded Egg & Black Pudding £6.50
Grilled black pudding, mushroom ketchup, bacon jam.

Pork, Pistachio & Apricot Terrine £6.50
Piccalilli, grilled focaccia.

Baked Camembert (v) £9.50 (ideal to share)
Studded with garlic & rosemary, baked focaccia, apple chutney.

MAINS

FROM THE FARM

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

Steak, Smoked Bacon & Ale Pie £12.50

Short crust pastry, mashed potato, buttered green vegetables, red wine gravy.

Pan Roasted Chicken Breast £14.50

Mashed potato, creamed leeks, pancetta, oyster mushroom.

Pan Fried Duck Breast £17.50

Potato terrine, chicory, roast shallot puree, brandy jus.

8oz Sirloin Steak £19.50

Beer battered onion rings, confit field mushroom, roasted vine tomatoes, hand cut chips, mixed leaf salad.

Add a Sauce with your Steak £2.00

*Choose from the following - **Garstang Blue Cheese Sauce** or **Peppercorn Sauce***

FROM THE SEA

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

Beer Battered Haddock & Chips £12.50

Hand cut chips, crushed peas, tartare sauce.

Pan Fried Sea Bass £15.00

Potato terrine, clams, hazelnut pesto, peas, leeks & pancetta.

FROM THE FIELD

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

Roasted Mediterranean Vegetable & Goats Cheese Filo Parcel (v) £13.00

Fondant potato, tenderstem broccoli, spinach puree.

Sweet Potato, Chickpea & Spinach Dahl (vegan) £12.00

Basmati rice, cucumber & mint raiti, onion bhaji.

BURGERS

White Cross Classic Beef Burger £12.50

Brioche bun, barbeque beef brisket, Tasty Lancashire cheese, fries, dressed salad.

Spicy Buttermilk Chicken Burger £12.50

Brioche bun, sweetcorn relish, fries, dressed salad.

Vegetable Burger (v) £11.00

Confit field mushroom, brioche bun, fries, dressed salad.

SALADS

White Cross Super Salad (vegan) Main £11.00

Quinoa, blueberries, asparagus, sweetcorn, almonds, crispy kale, ginger & maple dressing.

Add Feta Cheese (v) £1.00

Chicken Caesar Salad £11.50

Chicken breast, croutons, anchovies, parmesan shavings, Caesar dressing.

Add Pancetta £1.50

SHARING PLATTER

Butchers Board £15.00

Barbeque beef brisket, Cumberland sausage, pork & pistachio terrine, Tasty Lancashire cheese, piccalilli, dressed salad, baked focaccia.

Seafood Platter £14.00

Smoked mackerel pate, king prawns in garlic butter, whitebait, anchovies, tartare sauce, dressed salad, baked focaccia.

Vegetarian Platter (v) £14.00

Marinated olives, onion & coriander bhaji, cucumber & mint raita, goats' cheese, gherkins, grilled asparagus, dressed salad, baked focaccia.

SIDE ORDERS

Hand Cut Chips £3.00

Beer Battered Onion Rings £3.00

Skinny Fries £3.00

Sweet Potato Fries £4.00

Grilled Tenderstem Broccoli £3.00

Creamed Leeks £3.50

Side Salad £3.00

Buttered New Potatoes £3.00

SOMETHING TO FINISH

DESSERTS

Walling's Ice Cream & Sorbet Selection £5.00

Honeycomb.

Choose up to 3 scoops from either-

Vanilla, Triple Chocolate, Raspberry Swirl, Salted Caramel, Lemon Sorbet.

Sticky Toffee Pudding £5.50

Walling's salted caramel ice-cream, toffee sauce

White Chocolate Panna Cotta £6.50

Crystallised chocolate, chocolate brownie, raspberry coulis.

Cherry & Amaretto Sponge (vegan) £6.50

Amaretto syrup, toasted almonds, cherry granita.

Cheese & Biscuits £8.50

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

HOT DRINKS

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 -	
Japanese Cherry	£2.50

HOT CHOCOLATE

Belgian or White Hot Chocolate *with cream & 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 & luscious with creamy/ tropical marmalade notes & balancing quenching acidity.