



THE
WHITE CROSS
GLUTEN FREE MENU

STARTERS

Spiced Parsnip Soup (v) £5.⁵⁰
Bloomer bread, salted butter

Courgette & Basil Fritter (ve) £6.⁵⁰
Herb vegan mayo

Salt Baked Beetroot (v) £7.⁰⁰
Goats cheese curd, sorrel pesto, sunflower seeds

MAINS

8^{oz} Dry-Aged Sirloin Steak £23.⁰⁰
Crispy onions, field mushroom, roasted vine tomatoes, hand-cut chips
Add a Sauce to your Steak £3.⁰⁰
Choose from the following: Wholegrain mustard or Peppercorn

Slow Braised Shoulder of Lamb £17.⁰⁰
Mash potatoes, roasted root vegetables, rosemary gravy, parsnip crisps

Pan-fried Sea Bass £16.⁰⁰
Slow roasted romanesco sauce, marinated heritage tomatoes, king prawns, tenderstem broccoli

Beer-Battered Fleetwood Haddock £13.⁰⁰
Hand-cut chips, crushed peas, tartare sauce

White Cross Classic Beef Burgers £12.⁵⁰
Brioche bun, thousand island dressing, fries & dressed salad
Add Bacon, Cheese or Pulled Pork £1.⁰⁰ each

Buttermilk Fried Chicken Burger £13.⁰⁰
Brioche bun, black garlic mayonnaise, fries & dressed salad

Southern Fried Mushroom Burger (ve) £12.⁵⁰
Hen of the woods mushroom, brioche bun, herb vegan mayo, fries & homemade vegan coleslaw
Add Vegan Cheeze £1.⁰⁰

All these dishes can be cooked gluten free for you, please inform your server of your allergy so the appropriate substitutions can be made on the dish. Due to the presence of some ingredients used in our kitchen, we can never fully guarantee a dish is completely free from any allergens or specific ingredients.