



THE  
WHITE CROSS

Situated in our 130-year-old, former-cotton-mill warehouse, overlooking the beautiful and peaceful canal, our small, independent team offer you a warm welcome, friendly service and the very best in fine pub dining.

Wherever possible, we source our products from the Northwest of England: our ales are predominantly brewed in Lancashire, the Pennines, and the Lake District; our fresh fish comes directly from Fleetwood; and our meat, from the Vale of Lune and the Cumbrian Fells.

*For all allergy information please ask a member of staff*

v = vegetarian ve = vegan gf = made with gluten free ingredients \* = available upon request



## STARTERS

Pea, Watercress & Ham Soup (gf*) Pulled Ham Hock, Sorrel Pesto, Sourdough Toast, Salted Butter	£8.00
Potted Morecambe Bay Shrimp (gf*) Mace Butter, Lemon Wedge, Sourdough Toast	£9.50
Crispy Pork Belly Black Pudding, Tirril Beer & Soy Glaze, Puffed Crackling	£9.00
Ham Rilette Pork Fat, Gherkin Relish, Sourdough Toast	£8.00
Wild Mushroom Parfait (ve, v, gf*) Pickled Shimeji, toasted Hazelnut, Crispy Sage, Wild Garlic Oil, Sourdough Toast	£8.00
Rosemary & Garlic Baked Camembert Sharer Red Onion & Ale Chutney, Sourdough Toast (gf*) <i>Extra Toast</i>	£13.50 £1.50

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## SUNDAY ROASTS

ROASTS SERVED 12 TILL 5PM & AFTER 5PM SUBJECT TO AVAILABILITY

Served With a Yorkshire Pudding, Roasted Seasonal Vegetables, Beef Fat Potatoes, Mashed Potatoes & Red Wine Gravy (gf\*)

Striploin of Beef (served pink)	£19.00
Slow-braised Lamb Shoulder	£19.00
Slow-braised Beef Brisket	£19.00
Roast Chicken Breast	£18.50
Market Special Roast (Please ask a Member of Staff for Details)	
Butternut Squash, Sage, Hazelnut & Caramelised Shallot Roast (v, ve*, gf)	£17.00

## EXTRAS

Additional Yorkshire Pudding	£1
Stuff a Yorkshire Pudding with Beef Brisket	£4
Roasted & Glazed Spring Vegetables, Sorrel Pesto (v)	£4
Cherry Smoked Cauliflower Cheese, Crispy Cauliflower Leaves, Beurre Noisette Crumb (v)	£5
Sausage, Smoked Bacon & Prune Crispy Stuffing	£5
Pigs in Blankets	£5

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## MAIN COURSES

Confit Hispi Cabbage (v/ve) Crispy Cabbe Bits, Lovage Purée, Confit Carrot, Soy-braised Wild Mushrooms, with a Buttermilk Sauce, Split by Wild Garlic Oil	£14.00
Thai Panang Curry (ve, gf) Sticky Rice, Toasted Coconut Add Chicken, Braised Squid or Tofu (ve)	£13.00 £3.00
Tirril Beer-battered Haddock (gf) Hand-cut Chips, Minted Mushy Peas, Tartare Sauce Add Sourdough & Butter	£16.50 £1.50
Garden Salad (v/ve*/gf) Goats Cheese, Roasted Beetroot, Yellow Courgette, Asparagus, Radicchio, Radish, Frisée Leaf, Maple & Lemon Dressing Add Tempura King Prawns or Tofu (ve)	£13.00 £3.00
Sweet-cured Bacon Chop (gf) Fried Duck Egg, Roasted Pineapple, Piccalilli Gel, Hand-cut Chips	£15.50
Currywurst Beer-battered Bratwurst, Chip Shop Curry Sauce, Minted Mushy Peas, Hand-cut Chips	£15.50
Market Special Fish Lovage Purée, Braised Haricot Blanc, Asparagus, Braised Squid, Bacon Butter Sauce	£19.50

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# BURGERS

Served on a Toasted Sesame Seeded Brioche Bun  
with Fries & Coleslaw

<b>Pork, Ndjua &amp; Chorizo (gf*)</b>	£16.50
Roasted Garlic Mayonnaise, Pickled Shallot	
<b>7oz Short-rib Beef (gf*)</b>	£16.50
Burger Sauce, Smoked Streaky Bacon, American Cheese, Pickled Shallot	
<b>Buttermilk Chicken (gf*)</b>	£15.00
Roasted Garlic Mayonnaise	
<i>Upgrade to Korean Chicken Burger</i>	£2.00
<b>Glazed Korean Seitan (ve)</b>	£15.50
Gochujang Mayonnaise, Chinese Leaf, Pickled Daikon & Carrot	
<i>Extra Toppings Available on all our Burgers</i>	
American Cheese	£1.50
Smoked Streaky Bacon	£2.00
Barbeque Pulled Beef Brisket	£2.50
2 Onion Rings	£1.50
<i>Upgrade/Add Cheese</i>	£1.50
Cherry Smoked Lancashire, Crook Blue, Lancashire Black Bomb	

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# SNACKS & SIDES

<b>Lancashire Bomb Cheese Beignets</b>	£6.50
Served with Sweet & Sour Onion Puree, Thyme-infused Blossom Honey	
<b>Deviled Pigs in Blankets</b>	£6.00
<b>Crispy Salt &amp; Vinegar Squid (gf)</b>	£7.00
Chip Shop Mayonnaise	
<b>Crispy Corn Ribs (ve, gf)</b>	£5.50
Chipotle Ketchup	
<b>Beef Fat Hash Browns (gf)</b>	£6.50
Chimichurri	
<b>Roasted Garlic &amp; Parmesan (v) Bread</b>	£5.50
Add Lancashire Cheese	£1.50
<b>Parmesan Fries (v, gf)</b>	£5.50
Black Truffle Oil	
<b>Hand-cut, Skin-on Chunky Chips (ve, gf)</b>	£4.00
<b>Skinny Fries (ve, gf)</b>	£4.00
<b>Onion Rings (ve, gf)</b>	£4.00
<b>DELI SHARING BOARDS (GF*)</b>	£22.00
All Served with Stuffed Cheese Kabanaki Peppers, Balsamic Onions, Sourdough Toast & Salted Butter	

<b>Meat</b>	<b>Cheese</b>	<b>Meat &amp; Cheese</b>
Chorizo Rosario, Bresaola Beef, Milano Salami, Pastrami, Coleslaw	Crook Blue, Cherry-Smoked, Lancashire Button Mill Brie, Lancashire Bomb, Red Onion & Ale Chutney, Sourdough Crispbread	2 Meats & 2 Cheeses from the Meat & Cheese Boards, Red Onion & Ale Chutney, Sourdough Crispbread

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## DESSERTS

<b>Sticky Toffee Pudding</b> Double Jersey Ice cream, Toffee Sauce	£7.00
<b>Chocolate Brownie (gf)</b> Strawberry Compote, Chocolate Sauce, Chocolate Soil, Madagascan Vanilla Bean Ice Cream	£7.00
<b>Burnt Basque Cheesecake</b> Strawberry Compote, Caramelised Puff Pastry	£6.50
<b>Rhubarb &amp; Sherry Crème Brûlée (ve)</b> Lemon Shortbread	£6.50
<b>Deep-fried Brioche French Toast</b> Dulce de Leche Clotted Cream, Caramelised Banana, Passionfruit Powder & Curd	£7.00
<b>English Lakes Ice Creams &amp; Sorbets</b> 1 Scoop £2.50   2 Scoops £4.00   3 Scoops £5.00	
Double Jersey Raspberry Pavlova Madagascan Vanilla Kendal Mint Cake Plum & Damson Sorbet (ve) Lemon Sorbet (ve)	Cartmel Sticky Toffee Cappuccino Biscoff Strawberry Sorbet (ve) Mango Sorbet (ve)

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## HOT DRINKS

<b>Coffees</b>	
Americano	£2.85
Espresso	£2.60
Latte	£3.10
Cappuccino	£3.10
Mocha	£3.85
Variety of teas	£2.85
<b>Indulgences</b>	
Hot Chocolate	£3.85
Liqueur Coffee	£6.70
<i>Baileys, Tia Maria, Captain Morgan's, Jameson's, Disaronno</i>	

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