LUNCH

SERVED MONDAY TO SATURDAY 12-5PM

MAIN COURSES & LIGHT BITES

White Cross Soup (ve*, gf*) £8.00
Check with your server for today's soup
Sourdough Toast, Salted Butter

Morecambe Bay Shrimp (gf*) £11.00
Toasted Crumpet, Mace Butter, Lemon Wedge

Southern Fried Enoki (gf, ve) £8.50
Korean Glaze, Pickled Carrots, Chives

Thai Red Curry (ve, gf) 🌶🌶 £15.50
Sweet Potato, Baby Corn, Sugar Snap Peas,
Sticky Lime & Coconut Rice, Toasted Coconut, Coriander
Add King Prawns, Chicken, or Tofu (ve) *£3.50*

Korean Pork Noodles (n) 🌶🌶 £18.00
Asian Slaw, Black & White Sesame Seeds, Spring Onions,
Coriander, Toasted Peanuts
Make It Vegan With Tofu (ve) £16.00

White Cross Pie £20.50
Mash, Homemade Gravy, Seasonal Greens
Check with your server for today's selection

Pork & Leek Sausage (gf) £16.50
Served with Cheddar and Wholegrain Mash,
Braised Leeks and Peas, Gravy

Tirril Beer-Battered Fleetwood Haddock (gf) £15.00 / £19.50
Hand-cut Chips, Mushy Peas, Tartare Sauce, Lemon Wedge
Add Sourdough & Butter *£1.50*

6oz Flank Steak Salad (gf) (served Medium Rare) £25.00
Sautéed New Potatoes, Cherry Tomatoes, Wild Mushroom,
Rocket, Stilton, Balsamic Glaze, Chimichurri
Make It Vegetarian With Tofu (v, gf) £17.50

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LUNCH

SERVED MONDAY TO SATURDAY 12-5PM

SANDWICHES

Served on Ciabatta with Coleslaw & Salted Crisps
Upgrade Crisps to Hand-cut Chips or Fries for £3.00

Barbecue Pulled Pork (gf*) £11.50
Mature Cheddar, Gherkins

Sea Salt Crusted Striploin of Beef (*Served Pink*) (gf*) £12.00
Rocket, Horseradish Mayo
Add Gravy for £1

Tirril Beer-Battered Fleetwood Haddock (gf*) £11.50
Tartare Sauce, Baby Gem Lettuce

Black Bomber (v, gf*) £8.50
Rocket, Apple, Pear and Quince Chutney

Southern Fried Tofu (ve, gf*) £8.50
Asian Slaw, Pickled Carrot, Chipotle Mayo

SNACKS & SIDES

Hand-cut Chunky Chips (ve, gf*)	£5.50
Skinny Fries (ve, gf*)	£5.50
Cajun Fries, Chipotle Mayo (ve, gf*)	£6.00
Roasted Garlic, Rosemary & Parmesan Fries (v, gf*)	£7.00
Loaded Tater Tots, Korean Glaze, Chipotle Mayo, Crispy Onions, Parmesan, Chives (v)	£9.50
Onion Rings (ve, gf*)	£5.00
Roasted Garlic, Rosemary & Parmesan Bread (v)	£5.50
Add Black Bomber Cheese	*£1.00*
Pigs In Blankets Maple Glaze	£6.50
Tempura King Prawns, Tartare Sauce (gf*)	£7.00
Seasonal Greens (gf,v)	£4.50

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BURGERS

Served on a Toasted Crystal Roll Beer Bun with Fries & Coleslaw

SERVED MONDAY TO SATURDAY 12-9PM AND SUNDAY 12 – 8PM

White Cross Special Burger £19.00
Check with your server for today's Burger

7oz Beef Brisket (gf*) £19.00
Baby Gem, Beef Tomato, Gherkin, Smokey Burger Sauce,
Smoked Streaky Bacon, Mature Cheddar
Upgrade Your Cheese *£1.50*
Stilton, Tasty Lancashire, American Cheese, Mexicana

BBQ 7oz Beef Brisket (gf*) £18.50
Coleslaw, Smoked Streaky Bacon, American Cheese, BBQ Sauce
Upgrade Your Cheese *£1.50*
Stilton, Black Bomber, Mature Cheddar, Mexicana

Buttermilk Chicken (gf*) £17.50
Baby Gem, Chipotle Mayo, Gherkins
Upgrade to Korean Chicken Burger *£2.00*

Mexican Bean Fritter Burger (ve, gf*) £16.00
Lime & Coriander Yogurt, Asian Slaw, Vegan Cheddar

Extra Toppings Available on All Our Burgers

American Cheese, Stilton, Black Bomber, Mature Cheddar, Mexicana	£1.50
Smoked Streaky Bacon	£2.00
Barbeque Pulled Pork (gf)	£3.00
2 Onion Rings (gf*)	£1.50

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Evening Menu

Served Monday to Saturday 5 – 9 pm

Starters

White Cross Soup (ve*, gf*) £8.00
Check with your server for today's soup
Sourdough Toast, Salted Butter

Morecambe Bay Shrimp (gf*) £11.00
Toasted Crumpet, Mace Butter, Lemon Wedge

Southern Fried Enoki (ve, gf) £8.50
Korean Glaze, Pickled Carrots, Chives

Roasted Garlic, Rosemary & Parmesan Fried King Prawns (gf*) £9.00
Toasted Ciabatta, Lemon Wedge

Tirril Beer Cheese Fondue (v, gf*) £8.50
Toasted Ciabatta, Pickled Silverskin Onions & Gherkins

Black Pudding & Black Bomber Bon Bons (gf) £8.50
Wholegrain Mustard Mayo

Snacks & Sides

Hand-cut Chunky Chips (ve, gf*)	£5.50
Skinny Fries (ve, gf*)	£5.50
Cajun Fries, Chipotle Mayo (ve, gf*)	£6.00
Roasted Garlic, Rosemary & Parmesan Fries (v, gf*)	£7.00
Loaded Tater Tots, Korean Glaze, Chipotle Mayo, Crispy Onions, Parmesan, Chives (v)	£9.50
Onion Rings (ve, gf*)	£5.00
Roasted Garlic, Rosemary & Parmesan Bread (v)	£5.50
Add Black Bomber Cheese	*£1.00*
Pigs In Blankets Maple Glaze	£6.50
Tempura King Prawns, Tartare Sauce (gf*)	£7.00
Seasonal Greens (v, gf)	£4.50

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MAIN COURSES

Tirril Beer-Battered Fleetwood Haddock (gf) — £15.00 / £19.50
Hand-cut Chips, Mushy Peas, Tartare Sauce, Lemon Wedge
Add Sourdough & Butter — *£1.50*

Korean Pork Noodles (n) 🌶🌶 — £18.00
Asian Slaw, Black & White Sesame Seeds, Spring Onions, Coriander, Toasted Peanuts
Make It Vegan With Tofu (ve) — £16.00

Venison Stew (gf) — £22.00
Rosemary, Sea Salt & Cracked Black Pepper Dumplings, Sticky Red Cabbage

6oz Flank Steak Salad (gf) (served Medium Rare) — £25.00
Sautéed New Potatoes, Cherry Tomatoes, Wild Mushroom, Rocket, Stilton, Balsamic Glaze, Chimichurri
Make It Vegetarian With Tofu (v, gf) — £17.50

White Cross Pie — £20.50
Mash, Gravy, Seasonal Greens
Check with your server for today's selection

Roasted Delica Squash (gf, n, ve) — £17.00
Cashew Nut Purée, Dates, Sautéed Kale, Fondant Potato, Vegan Feta, Cashew Nuts, Pomegranate & Chilli Dressing, Coriander

Thai Red Curry (ve, gf) 🌶🌶 — £15.50
Sweet Potato, Baby Corn, Sugar Snaps, Sticky Lime & Coconut Rice, Toasted Coconut, Coriander
Add King Prawns, Chicken, or Tofu (ve) — *£3.50*

Pan Fried Seabass (gf) — £25.00
Fondant Potato, Sautéed Wild Mushroom, Leeks, Chicken Velouté, Crispy Savoy Cabbage Leaves, Chive Oil

Pork & Leek Sausage (gf) — £16.50
Served with Cheddar and Wholegrain Mash, Braised Leeks and Peas, Gravy

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SUNDAY MENU

SERVED SUNDAYS 12-8PM

STARTERS

White Cross Soup (ve*, gf*) £8.00
Check with your server for today's soup
Sourdough Toast, Salted Butter

Morecambe Bay Shrimp (gf*) £11.00
Toasted Crumpet, Mace Butter, Lemon Wedge

Southern Fried Enoki (ve, gf) £8.50
Korean Glaze, Pickled Carrots, Chives

Tirril Beer Cheese Fondue (v, gf*) £9.00
Toasted Ciabatta, Pickled Silverskin Onions & Gherkins

Black Pudding & Black Bomber Bon Bons (gf) £8.50
Wholegrain Mustard Mayo

Roasted Garlic, Rosemary & Parmesan Fried King Prawns (gf*) £9.00
Toasted Ciabatta, Lemon Wedge

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SUNDAY ROASTS

ROASTS SERVED 12 TILL 8PM SUBJECT TO AVAILABILITY

Served with a Yorkshire Pudding, Roasted Carrots, Seasonal Vegetables, Sticky Red Cabbage, Garlic & Rosemary Roast Potatoes,
Mashed Potato & Homemade Gravy (gf*)

Sea Salt Crusted Striploin Of Beef (*served pink*) **£22.00**

Slow-Braised Lune Valley Lamb Shoulder **£21.50**

Slow-Braised Beef Chuck **£20.00**

English Chicken Supreme
Sausage, Smoked Bacon & Prune Stuffing **£21.00**

Special Roast
Check with your server for today's Roast

Beetroot, Sage, Apple & Cranberry Nut Roast (ve,gf,n) **£17.50**

Kids' Sunday Roast (From Options Above) **£8.50**

Cherry-Smoked Cauliflower Cheese, Crispy Cauliflower Leaves, Beurre Noisette Crumb (v, gf*)	£5.50
Sausage, Smoked Bacon, and Prune Stuffing	£5
Stuffed Beef Chuck Yorkshire	£5
Pigs In Blankets	£6.50
Beurre Noisette Crumbed Carrots, Carrot Crisps, Honey (v)	£5
Seasonal Greens (v, gf)	£4.50
Extra Yorkshire Pudding (v)	£1

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SERVED SUNDAYS 12-8PM

MAIN COURSES

Roasted Delica Squash (ve, gf, n) £17.00
Cashew Nut Purée, Dates, Sautéed Kale, Fondant Potato, Vegan Feta, Cashew Nuts, Pomegranate & Chilli Dressing, Coriander

Thai Red Curry (ve, gf) 🌶🌶 £15.50
Sweet Potato, Baby Corn, Sugar Snaps, Sticky Lime & Coconut Rice, Toasted Coconut, Coriander
Add Chicken, King Prawns or Tofu (ve) *£3.50*

6oz Flank Steak Salad (gf) (served Medium Rare) £25.00
Sautéed New Potatoes, Cherry Tomatoes, Wild Mushroom, Rocket, Stilton, Balsamic Glaze, Chimichurri
Make It Vegetarian With Tofu (v, gf) £17.50

Korean Pork Noodles (n) 🌶🌶 £18.00
Asian Slaw, Black & White Sesame Seeds, Spring Onions, Coriander, Toasted Peanuts
Make It Vegan With Tofu (ve) £16.00

Tirril Beer-Battered Fleetwood Haddock (gf) £15.00 / £19.50
Hand-cut Chips, Mushy Peas, Tartare Sauce, Lemon Wedge
Add Sourdough & Butter *£1.50*

Pan Fried Seabass (gf) £25.00
Fondant Potato, Sautéed Wild Mushroom, Leeks, Chicken Velouté, Crispy Savoy Cabbage Leaves, Chive Oil

Pork & Leek Sausage (gf) £16.50
Served with Cheddar and Wholegrain Mash, Braised Leeks and Peas, Gravy

Venison Stew (gf) £22.00
Rosemary, Sea Salt & Cracked Black Pepper Dumplings, Sticky Red Cabbage

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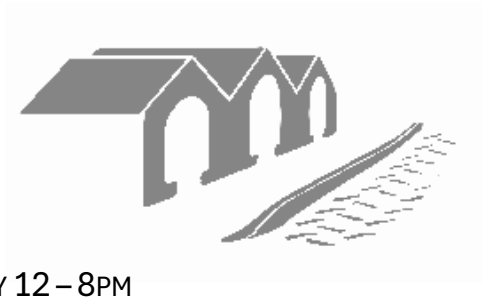
DESSERTS



SERVED MONDAY TO SATURDAY 12-9PM AND SUNDAY 12 – 8PM

Sticky Toffee Pudding (v, gf) £9.50
Salted Butterscotch Sauce
Choose From:
Double Jersey Ice Cream, Custard or Fresh Pouring Cream

Double Chocolate Brownie (v, gf) £9.50
Chocolate Sauce, Chocolate Soil
Amarena Cherry Ice Cream

Gingerbread Cheesecake (v) £9.00
Gingerbread Shortbread and Biscoff Ice Cream

Maple Panna Cotta (ve, gf, n) £8.50
Pecan Praline, Maple & Cinnamon Biscuits and Apple Sorbet

English Lakes Ice Creams & Sorbets (v)

1 Scoop £2.50 | 2 Scoops £4.50 | 3 Scoops £6.50

Double Jersey	Cartmel Sticky Toffee
Raspberry Pavlova	Amarena Cherry
Madagascan Vanilla	Biscoff
Kendal Mint Cake	Classic Chocolate
Plum & Damson Sorbet (ve)	Strawberry Sorbet (ve)
Lemon Sorbet (ve)	Mango Sorbet (ve)
Apple Sorbet (ve)	Raspberry Sorbet (ve)

COFFEES

Americano	£2.95	Espresso	£2.60
Latte	£3.30	Cappuccino	£3.15
Add Baileys	*£4.80*	Flat White	£3.15
Mocha	£3.95		
Variety of teas	£2.95		

Indulgences

Hot Chocolate, with Cream & Marshmallows £3.95
Liqueur Coffee £6.90
Tia Maria, Captain Morgan's, Jameson's, Disaronno

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