



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

SMALL PLATES

Ideal as a starter or sides to share.

Pitted Mixed Marinated Olives (vegan) £3.00

Garlic & Rosemary Focaccia (v) £3.50
(add Tasty Lancashire cheese £1.00)

Tomato, Garlic & Red Onion Bruschetta (vegan) £4.50

Devilled Chipolatas £4.50
Roasted onion mayonnaise.

Sweetcorn, Chilli & Coriander Fritters (vegan) £4.50
Sweet chilli sauce.

Macaroni Cheese £5.50
Bacon crumb, parmesan, garlic focaccia.

Slow Roasted Belly Pork Strips £5.50
Apple & cider compote.

Tempura Cajun King Prawns £5.50
Coriander mayonnaise.

Smoked Salmon & Beetroot Cream Cheese £6.50
Crispy capers, crayfish popcorn, dill oil.

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 £13.50

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

Pan Roasted Corn Fed Chicken Breast £15.00

Fondant potato, black pudding crumb & chorizo, roasted beetroot, caper and herb pesto

Slow Roasted Pork Belly £16.00

Wholegrain mustard mash, crispy pork skin, roasted carrots, charred tenderstem broccoli, apple 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 £13.00

Hand cut chips, crushed peas, tartare sauce.

Pan Fried Salmon £15.00

Roasted celeriac, crushed new potatoes, asparagus, smoked salmon & caper butter.

FROM THE FIELD

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

Fig, Goats Cheese & Olive Tart (v) £13.50

Roasted beetroot & celeriac, caper & herb pesto.

Roasted Mediterranean Vegetable Chilli (vegan) £12.50

Basmati rice, vegan sour cream, sweetcorn & chilli fritter.

BURGERS

White Cross Classic Beef Burger £12.50

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

Garlic & Herb Chicken Burger £12.50

Roasted onion mayonnaise, fries, dressed salad.

Chickpea & Sweetcorn Burger (vegan) £12.00

Confit field mushroom, caramelised red onion, focaccia, fries, dressed salad.

SALADS

White Cross Super Salad (vegan) Main £11.50

Quinoa, cranberries, beetroot, cashew nuts, broad beans, crispy kale, maple & ginger dressing.

Add Feta Cheese (v) £1.00

Cajun Steak Salad £14.00

Pickled shallots, broad beans, roasted mushrooms, sun blushed tomatoes, beef dripping croutons, Garstang blue cheese dressing.

SHARING PLATTER

Butchers Board £15.00

Barbeque beef brisket, chipolatas, pork belly strips, Tasty Lancashire cheese, roasted onion mayonnaise, dressed salad, baked focaccia.

Seafood Platter £14.00

Smoked salmon, Cajun tempura king prawns, crayfish popcorn, anchovies, tartare sauce, dressed salad, baked focaccia.

Vegetarian Platter (v) £14.00

Marinated olives, sweetcorn & chilli fritter, grilled asparagus, sun blushed tomato, goats cheese, sweet chilli sauce, gherkins, 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 Asparagus £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 £6.00

Walling's salted caramel ice-cream, toffee sauce

Chocolate Brownie £6.00

Walling's vanilla ice cream, chocolate soil, chocolate sauce.

Coconut Panna Cotta £6.50

Toasted coconut, caramelised pineapple, pineapple granita, rum syrup.

Lemon & Thyme Drizzle Cake (vegan) £6.50

Lemon sorbet, toasted hazelnuts, lemon & thyme syrup.

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)	£3.50
Pocas Special Reserve	
Ruby (50ml)	£4.20

COGNAC

Courvoisier VS	£3.20
Remy Martin	
VSOP	£3.90

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.