



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 a 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 the hills of Cumbria, our vegetables from the plains of 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.

APPETIZERS

Pitted Mixed Marinated Olives (v) £3.00

Garlic Bread Sourdough Ciabatta (v) £3.50 (*add Lancashire cheese £1*)

Baked Sourdough Ciabatta (v) £3.50

Olive oil & balsamic vinegar

Smoked Haddock Bon-Bons £4.00

Horseradish & parsley mayonnaise

Maple Glazed Cumberland Pigs-in-Blankets £4.00

Wholegrain mustard mayonnaise

Slow Roasted Pork Belly Strips £4.00

Apple & sage compote.

Cauliflower Fritters £4.00

Curry crème fraiche.

SOMETHING TO START

Homemade Soup of the Day (v) £5.00

Locally made seeded wholegrain loaf, salted butter

(Please see our specials board for today's choice of homemade soup)

Pan-fried King Scallops £7.50

Beetroot puree, fondant potato, pancetta crumb, lemon balm.

Smoked Haddock Scotch Egg £6.50

Horseradish & parsley mayonnaise, dressed rocket.

Potted Confit Duck £6.00

Rhubarb & ginger chutney, toasted ciabatta, watercress.

Wild Mushroom & Red Onion Tart (v) £5.50

Blacksticks blue cheese dressing, caramelised red onions, watercress.

Baked Camembert (v) £8.50 (*ideal to share*)

Studded with garlic & rosemary, baked sourdough ciabatta, Lancashire ale chutney.

SALADS

Corn-fed Chicken Caesar Salad £10.50

Cos leaf, anchovies, croutons, parmesan, Caesar dressing.

Add Poached Duck Egg £1.50

Add Crispy Pancetta £1.50

Hot Shredded Confit Duck Salad £11.50

Walnuts, green beans, sautéed new potatoes, honey & orange dressing

White Cross Super Salad (vegan) Starter £5.50 Main £10

Quinoa, broad bean, dried cranberries, almonds, spinach, crispy kale, ginger & maple dressing.

Add Feta Cheese (v) £1.00

DELI BOARD

Locally baked crusty white hob & seeded wholemeal tin loaf selection, salted butter, Lancashire real ale chutney, mixed leaf garnish.

3 options from any section £10

or 6 options £17.50

Add additional items £3.00 each

Cheeses

Garstang White - soft & mild

Tasty Lancashire - mature, crumbly

Garstang Blue - smooth, creamy, blue

Blacksticks Blue - creamy, blue, tangy

Applewood - smoked paprika, cheddar

True Grit - mature cheddar, strong

Inn Keepers Choice - mature cheddar, pickled onions & chive

Feta Cheese - crumbly Greek sheep's cheese

Goats Cheese - creamy, soft, tangy.

Meat

Maple Glazed Cumberland Pigs-in-Blankets

Slow Roasted Pulled Ham

Slow Roasted Pork Belly Strips

Potted Confit Duck

Vegetarian

Marinated Green Olives (v)

Cauliflower Fritters (v)

Caramelised Onion Hummus (v)

Balsamic Pickled Onions (v)

Fish

Crayfish popcorn

Deville Whitebait

Smoked Haddock Bon-Bons

Add an extra basket of bread £2.00

FROM THE GRILL

STEAKS

8oz Lancashire Bred Sirloin Steak £16.00

28 day aged Steak, beer battered onion rings, confit field mushroom, roasted vine cherry tomatoes, hand cut chips, dressed salad.

Add a Sauce with your Steak £2

Choose from the following:-

Garstang Blue Sauce

Peppercorn Sauce

Chimichurri

8oz Marinated Lune Valley Lamb Steak £13.00

Rosemary, mint & wholegrain mustard marinade, roasted vine cherry tomatoes, sweet potato fries, green beans.

BURGERS

Our burgers are homemade and served in a Pretzel bun with hand cut chips, dressed side salad and caramelised onions.

Choose from the following -

8oz Cumbrian Fell Bred Beef £10.50

Cajun Marinated Chicken Fillet £10.50

Burger of the Week (see specials board)

Add Extra Burger Toppings £1.00 Each

Tasty Lancashire Cheese

Garstang Blue Cheese

Garstang White

Smoked Applewood Cheese

Smoked Bacon

Onion Rings

Pickled Gherkins

FROM THE FARM

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

Steak, Mushroom & Ale Pie £12.00

Short crust pastry, hand cut chips, buttered savoy cabbage, rich ale gravy.

Lancashire Lamb Hotpot £12.50

Crispy buttered potatoes, pickled beetroot, crusty bread.

6oz Venison Haunch Steak £15.00

Parsnip ribbons, chive & rosemary mash, parsnip crisps, beetroot puree, Garstang blue cheese & juniper jus.

Swarbricks of Goosnargh Corn-fed Chicken Breast £14.00

Smoked garlic, wild mushroom & pea fricassee, leek puree, fondant potato barrel, chicken jus.

Slow Roasted Pork Belly £13.50

Sautéed new potatoes, green beans, apple & sage compote, rosemary jus.

FROM THE SEA

A selection of classic fish dishes supplied locally by Neve's of Fleetwood.

Beer Battered Fleetwood Haddock & Chips £11.50

Pea puree, tartare sauce, lemon wedge.

Mussel, Clam & Smoked Mackerel Fish Pie £13.00

Topped with Applewood cheese mash, soft boiled egg, green beans.

Pan Fried Cod Loin Steak £13.50

Courgette ribbons, crayfish, sautéed new potatoes, basil pesto, micro herbs.

FROM THE FIELD

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

Vegetable Burger (v) £10.00

Confit field mushroom, pretzel bun, hummus, hand-cut chips, dressed salad garnish. (See burger section for extra toppings)

Roasted Butternut Squash & Goats Cheese Filo Parcel (v) £11.00

Beetroot puree, wilted spinach, crushed sage new potatoes, garlic chives.

Spiced Mixed Bean & Red Pepper Hotpot (vegan) £10.50

Topped with fried potatoes, seasonal greens.

SOMETHING TO FINISH

Cool Cow Ice Cream & Sorbet Selection £5.00

Minted hedgerow compote, wafers (see dessert board for options)

Warm Sticky Toffee Pudding £5.50

Toffee sauce, Cool Cow vanilla ice-cream.

Milk Chocolate & Mixed Berry Cheesecake £5.50

Gingernut biscuit base, berry coulis, Cool Cow cherry amaretto ice cream.

Pomegranate & Coconut Panna Cotta (vegan) £5.50

Lemon & mint syrup.

Cranberry & Orange Bread & Butter Pudding £5.50

Cool Cow vanilla ice cream.

Lancashire Cheeseboard £6.50

Smoked Applewood, Blacksticks Blue, Tasty Lancashire, Chorley cake, Miller's Damsel toast, rhubarb & ginger chutney, grapes.

SIDE ORDERS

Hand Cut Chips £3

Beer Battered Onion Rings £3

Skinny Fries £3

Sweet Potato Fries £4

Seasonal Vegetables £3

Side Salad £3

Buttered New Potatoes £3