

LUNCH



SERVED MONDAY TO SATURDAY 12-5PM

MAIN COURSES & LIGHT BITES

White Cross Soup (gf*ve*) <i>Check with your server for today's soup</i> Sourdough Toast, Salted Butter	£8.00
Morecambe Bay Shrimp (gf*) Toasted Crumpet, Mace Butter, Lemon Wedge	£11.00
Southern Fried Enoki (gf, ve) Korean Glaze, Pickled Carrots, Chives	£8.50
Thai Red Curry (ve, gf) 🌶️🌶️ Sweet Potato, Baby Corn, Sugar Snap Peas, Sticky Lime & Coconut Rice, Toasted Coconut, Coriander <i>Add King Prawns, Chicken, or Tofu (ve)</i>	£15.50 £3.50
Korean Pork Noodles (n) 🌶️🌶️ Asian Slaw, Black & White Sesame Seeds, Spring Onions, Coriander, Toasted Peanuts Make It Vegan With Tofu (ve)	£18.00 £16.00
White Cross Pie Mash, Homemade Gravy, Seasonal Greens <i>Check with your server for today's selection</i>	£20.50
Pork & Leek Sausage (gf) Served with Cheddar and Wholegrain Mash, Braised Leeks and Peas, Gravy	£16.50
Tirril Beer-Battered Fleetwood Haddock (gf) Hand-cut Chips, Mushy Peas, Tartare Sauce, Lemon Wedge <i>Add Sourdough & Butter</i>	£15.00 / £19.50 £1.50
6oz Flank Steak Salad (gf) (served Medium Rare) Sautéed New Potatoes, Cherry Tomatoes, Wild Mushroom, Rocket, Stilton, Balsamic Glaze, Chimichurri Make It Vegetarian With Tofu (v,gf)	£24.00 £17.50

Please note that our kitchen contains various allergens - for allergy information please ask a member of staff
v = vegetarian ve = vegan gf = made with gluten free ingredients n = contains nuts * = available upon request 🌶️ = level of heat

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*

Barbeque Pulled Pork Brisket Mature Cheddar, Gherkins	£11.50
Sea Salt Crusted Striploin of Beef (<i>Served Pink</i>) (gf*) Rocket, Horseradish Mayo Add Gravy for £1	£12.00
Tirril Beer-Battered Fleetwood Haddock (gf*) Tartare Sauce, Baby Gem Lettuce	£11.50
Black Bomber (v, gf*) Rocket, Apple, Pear and Quince Chutney	£8.50
Southern Fried Tofu (ve, gf*) Asian Slaw, Pickled Carrot, Chipotle Mayo	£8.50

SNACKS & SIDES

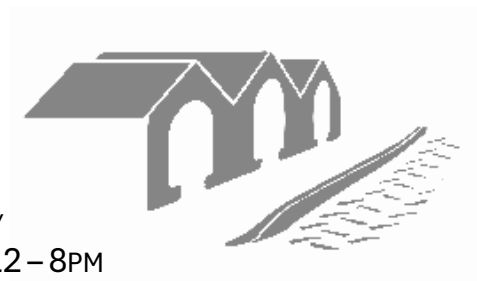
Hand-cut Chunky Chips (ve, gf*)	£5.50
Skinny Fries (ve, gf*)	£5.50
Cajun Fries, Chipotle Mayo (ve, gf*)	£6.00
Roasted Garlic, Rosemary & Parmesan Fries (v, gf*)	£7.00
Loaded Tater Tots, Korean Glaze, Chipotle Mayo, Crispy Onions, Parmesan, Chives	£9.50
Onion Rings (ve, gf*)	£5.00
Roasted Garlic, Rosemary & 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

Please note that our kitchen contains various allergens - for allergy information please ask a member of staff
v = vegetarian ve = vegan gf = made with gluten free ingredients n = contains nuts * = available upon request 🔥 = level of heat

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 £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 Brisket

£3.00

2 Onion Rings (gf*)

£1.50

EVENING MENU

SERVED MONDAY TO SATURDAY 5 – 9 PM



STARTERS

White Cross Soup (gf*) <i>Check with your server for today's soup</i> Sourdough Toast, Salted Butter	£8.00
Morecambe Bay Shrimp (gf*) Toasted Crumpet, Mace Butter, Lemon Wedge	£11.00
Southern Fried Enoki (gf, ve) Korean Glaze, Pickled Carrots, Chives	£8.50
Roasted Garlic, Rosemary & Parmesan fried King Prawns (gf*) Toasted Ciabatta, Lemon Wedge	£9.00
Tirril Beer Cheese Fondue (v, gf*) Toasted Ciabatta, Pickled Silverskin Onions & Gherkins	£8.50
Black Pudding & Black Bomber Bon Bons (gf) Wholegrain Mustard Mayo	£8.50

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	£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



Please note that our kitchen contains various allergens - for allergy information please ask a member of staff
v = vegetarian ve = vegan gf = made with gluten free ingredients n = contains nuts * = available upon request 🔥 = level of heat

MAIN COURSES

Tirril Beer-Battered Fleetwood Haddock (gf)	£15.00 / £19.50
Hand-cut Chips, Mushy Peas, Tartare Sauce, Lemon Wedge <i>Add Sourdough & Butter</i>	<i>£1.50</i>
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 <i>Check with your server for today's selection</i>	
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 <i>Add King Prawns, Chicken, or Tofu (ve)</i>	<i>£3.50</i>
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	

Please note that our kitchen contains various allergens - for allergy information please ask a member of staff
v = vegetarian ve = vegan gf = made with gluten free ingredients n = contains nuts * = available upon request 🍴 = level of heat

SUNDAY MENU

SERVED SUNDAYS 12-8PM



STARTERS

White Cross Soup (gf*) <i>Check with your server for today's soup</i> Sourdough Toast, Salted Butter	£8.00
Morecambe Bay Shrimp (gf*) Toasted Crumpet, Mace Butter, Lemon Wedge	£11.00
Southern Fried Enoki (gf, ve) Korean Glaze, Pickled Carrots, Chives	£8.50
Tirril Beer Cheese Fondue (v, gf*) Toasted Ciabatta, Pickled Silverskin Onions & Gherkins	£9.00
Black Pudding & Black Bomber Bon Bons (gf) <i>Wholegrain Mustard Mayo</i>	£8.50
Roasted Garlic, Rosemary & Parmesan fried King Prawns (gf*) Toasted Ciabatta, Lemon Wedge	£9.00



Please note that our kitchen contains various allergens - for allergy information please ask a member of staff
v = vegetarian ve = vegan gf = made with gluten free ingredients n = contains nuts * = available upon request 🔥 = level of heat

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**

SERVED SUNDAYS 12-8PM

MAIN COURSES



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 <i>Add Chicken, King Prawns or Tofu (ve)</i>	
	£3.50
6oz Flank Steak Salad (gf) (served Medium Rare)	£25.00
Sautéed New Potatoes, Cherry Tomatoes, Wild Mushroom, Rocket, Stilton, Balsamic Glaze, Chimichurri <i>Make It Vegetarian With Tofu (v,gf)</i>	
	£17.50
Korean Pork Noodles (n) 🌶️🌶️	£18.00
Asian Slaw, Black & White Sesame Seeds, Spring Onions, Coriander, Toasted Peanuts <i>Make It Vegan With Tofu (ve)</i>	
	£16.00
Tirril Beer-Battered Fleetwood Haddock (gf)	£15.00 / £19.50
Hand-cut Chips, Mushy Peas, Tartare Sauce, Lemon Wedge <i>Add Sourdough & Butter</i>	
	£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	

Please note that our kitchen contains various allergens - for allergy information please ask a member of staff
v = vegetarian ve = vegan gf = made with gluten free ingredients n = contains nuts * = available upon request 🌶️ = level of heat



DESSERTS

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

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

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

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

Maple Panna Cotta (gf, ve, 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
Raspberry Pavlova
Madagascan Vanilla
Kendal Mint Cake
Plum & Damson Sorbet (ve)
Lemon Sorbet (ve)
Apple Sorbet (ve)

Cartmel Sticky Toffee
Amarena Cherry
Biscoff
Classic Chocolate
Strawberry Sorbet (ve)
Mango 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

Please note that our kitchen contains various allergens - for allergy information please ask a member of staff
v = vegetarian ve = vegan gf = made with gluten free ingredients n = contains nuts * = available upon request 🔥 = level of heat