

# WHITE BULL

## AT ALSTON

COUNTRY PUB AND KITCHEN

*In season: wild garlic, sorrel, rocket, asparagus, shrimp, samphire, cockles, plaice, lamb, watercress*

### NIBBLES

|   |    |
|---|----|
| Marinated olives                                  | £3 |
| Artisan bread board                               | £4 |
| Cumberland chipolatas, dark ale and mustard glaze | £4 |

### STARTERS

|   |     |
|---|-----|
| Homemade soup of the day, rustic bread, local butter                    | £4  |
| Ham hock terrine, crispy hens's egg, homemade brown sauce               | £6  |
| Pan-seared king scallops, butternut puree, black pudding, chorizo crisp | £9  |
| Chicken liver pâté, onion marmalade, granary toast                      | £6  |
| Wild garlic and ricotta arancini, pickled walnuts, watercress sauce (v) | £6  |
| Pork belly, black pudding, spiced apple puree, bacon crisp              | £7  |
| Morecambe Bay shrimp and wild garlic risotto, cockles, samphire         | £10 |

### SEASONAL MAINS

|   |     |
|---|-----|
| Breast of Goosnargh chicken, parmentier potatoes, romesco sauce, chargrilled courgettes                     | £13 |
| Plaice fillet, new season asparagus, purple heritage potatoes, watercress, lemon parsley butter             | £14 |
| Wild mushroom, port and lentil cottage pie, maris piper mash (v)  | £10 |
| Rack of lamb, wild garlic pesto, creamed mash, samphire, watercress sauce, lamb jus                         | £17 |
| White Bull fish pie: haddock, prawns, king scallop and cockles; sherry sauce, maris piper mash, Flamin 'Eck | £16 |

### WHITE BULL CLASSICS *All served with proper chips.*

|  |        |
|--|--------|
| Grandma Singleton's Lancashire cheese and onion pie, parched peas and homemade brown sauce   | £12    |
| Beer-battered haddock, mushy peas, tartare sauce   | £9/£12 |
| 10oz gammon, bourbon glaze, pan-fried hen's egg, pineapple and chilli chutney  | £12    |
| White Bull's famous steak and ale suet pudding, with Lancashire parched peas   | £13    |
| Brendan Anderton's 8oz sirloin steak, vine tomatoes, field mushroom, cafe de paris butter<br><i>Steak sauces £2 Peppercorn, Diane, Port &amp; Blacksticks Blue</i>                                   | £19    |
| 8oz beef burger, brioche bun, spicy mayo, cajun slaw<br><i>Toppings £1: Grandma Singleton's Lancashire, Butler's Blacksticks Blue, Sandham's Flamin' Eck; smoked bacon, pineapple chilli chutney</i> | £11    |

### TASTE OF LANCASHIRE

|   |     |
|---|-----|
| Chicken liver pâté, ham hock terrine, potted shrimps, cumberland chipolatas, selection of Lancashire cheeses, homemade chutneys, artisan breads | £16 |
|---|-----|

### SIDES

|   |    |
|---|----|
| Handcut Maris Piper chips                 | £3 |
| Thwaites beer-battered onion rings        | £3 |
| Rustic ciabatta with garlic butter        | £3 |
| Sauteed courgettes, spinach and asparagus | £3 |
| Maris piper mash potato                   | £3 |
| Seasonal side salad with herb dressing    | £3 |

*Please see staff for allergen information. Gluten free and vegan options available.*

## SANDWICHES

*Available until 6pm Mon-Sat*

*Served on a choice of granary bread or rustic ciabatta.*

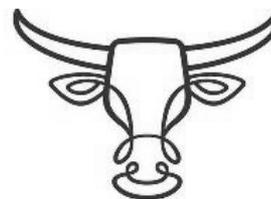
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|--|----|
| Roast topside of beef, caramelised onion and blacksticks blue cheese       | £8 |
| Classic club: chicken, bacon, tomato, lettuce and mayonnaise               | £7 |
| Goats cheese, roasted vine tomato, rocket, herb dressing                   | £7 |
| Fish finger butty, homemade tartar sauce, rocket                           | £7 |
| Cumberland chipolatas, onion marmalade Sandham's Flamin' Eck chilli cheese | £7 |

## DESSERTS

|  |       |
|--|-------|
| Lancashire apple pudding, cider caramel sauce, clotted cream ice cream                             | £6    |
| Hot chocolate fondant, crushed hazelnuts, jaffa cake ice cream, orange dust                        | £6    |
| Cappuccino souffle, bitter chocolate sauce   | £6    |
| Sticky toffee pudding, butterscotch sauce, vanilla ice cream                                       | £6    |
| Selection of Longridge ice creams  | £5    |
| Lancashire cheeseboard, homemade chutney, water biscuits ( <i>please ask for today's cheeses</i> ) | £6/£8 |

## TEAS & COFFEES

|                      |       |
|----------------------|-------|
| Pot of tea           | £1.75 |
| Ground filter coffee | £2.65 |
| Decaffeinated coffee | £2.65 |
| Americano            | £3.10 |
| Cappuccino           | £3.10 |
| Latte                | £3.10 |
| Espresso             | £2.35 |
| Double espresso      | £3.20 |
| Macchiato            | £3.10 |
| Mocha                | £3.10 |
| Liqueur coffee       | £4.15 |
| Hot Chocolate        | £3.10 |
| Flavoured teas       | £1.75 |



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## OUR SUPPLIERS

*Here at The White Bull we're big believers in using the best local produce, and our location means we don't have to go far to find the best quality produce.*

*All our duck and chicken is from **Johnson & Swarbrick** just down the road at Swainson House Farm in Goosnargh. Their motto is that "a happy bird is a tasty bird" and we tend to agree!*

*We use family run business **Brendan Anderton's** of Longridge who source their meat from local farms around the Ribble Valley before Brendan makes sure every cut is just right. Their sirloin was awarded "Best Steak in the North West" last April so they must be doing something right!*

*Our fish is supplied daily by another family business, **Tennant's Fresh Fish**, in Accrington where Jarrod and Kate have a combined total of thirty years experience in picking out the best fresh fish from sustainable sources, ports and dayboats around the UK.*

*All our fresh fruit and vegetables are picked out by Roger at **Ribble Farm Fare** in Longridge who like us as much of their food as possible from within Lancashire.*

*Since The White Bull is situated right in the heart of Lancashire cheese country, it would be daft of us to use anything else. All our cheeses are produced by Lancashire dairies within ten miles of our front door. Some of our favourites are **Butler's Farmhouse Cheeses, Grandma Singleton's, JJ Sandham's and Carron Lodge***

*Our ice creams are made by **Hill's Fine Foods** who source all their milk is from a single herd of cows only a mile from where they make their ice cream in Longridge.*

## Why not join us for Sunday lunch?

*A choice of three locally sourced roasts, served with all the trimmings:*

*One course £12.95*

*Two courses £14.95*

*Three courses £16.95*