



In season for February:

beetroot, kale, celeriac, truffles, oranges, apples, rhubarb, walnuts, chestnuts

At The Bar

- Bowl Of Olives & Sunblush Tomatoes **£2.95**
- Sharing Board Of Breads, Butter, Rapeseed Oil ... **£4.25**
- Honey Glazed Chipolatas, Wholegrain Mustard
Mayonnaise **£4.25**
- Homemade Pork Scratchings, Burnt Apple Sauce **£3.95**
- Potato Dabs, Slow Roasted Tomato Mayonnaise . **£3.25**
- Garlic Flatbread (Add Mozzarella £1.00)..... **£3.95**

To Start

- Today's Soup, Crusty Bread & Butter **£4.25**
- Pan Fried Chicken Livers, Devilled Sauce,
Sourdough Toast **£5.75**
- Smoked Haddock & Leek Fishcake,
Dressed Leaves, **£6.25**
- Sweet Chilli & Herb Oil "Potted Duck," Slow
Cooked Duck Leg, Apple & Date, Chutney,
Gherkins, Crostini **£6.75**
- Cocktail Of Prawns, Avocado, Gem Lettuce,
Crisp Bread, Marie Rose..... **£6.25**
- Pan Fried Wild Mushrooms, Garlic Butter,
Sourdough Toast, Truffled Creme Fraiche
& Chives **£6.95**

Pub Classics

- Steak & Ale Pudding, Handcut Chips, Mushy
Peas Or Crushed Root Vegetables..... **£12.95**
- White Bull Burger, 6oz Prime Burger,
Brioche Bun, Lettuce, Tomato, Red Onion,
Gherkin, Shoestring Fries, 'Slaw **£11.95**
- Vegetarian Burger, Halloumi, Pickled Beetroot,
Fries, 'Slaw, Toppings - Cheese, Bacon, Egg,
Chorizo, Pineapple **£1.00**..... **£10.95**
- Cajun Panko Crumbed Chicken Breast, Fries,
'Slaw, Salad, Lime Creme Fraiche,
Choose A Butter **£12.95**
- Lancashire Hotpot, Braised Red Cabbage &
Crusty Bread **£11.95**

From The Grill

- 10oz Gammon Steak, Pineapple, Egg, Tomato,
Watercress, Handcut Chips **£12.95**
- 6oz Flat Iron Steak, Grilled Tomato, Mushroom,
Chunky Chips (Chef's Recommend Served
Medium Rare) **£13.95**
- 8oz Rump Steak, Grilled Tomato, Mushroom,
Chunky, Chips **£15.95**
- 10oz Ribeye, Grilled Tomato, Mushroom,
Chunky Chips **£18.95**
- White Bull Mixed Grill, Tomato, Mushroom,
Onion Rings, Hand Cut Chips **£18.95**
- Butterfly Chicken, Marinated In Garlic &
Rosemary, Tomato, Mushroom & Chips **£12.95**
- Sauces: Peppercorn, Homemade Gravy, Katsu
Curry Sauce, Rapeseed Béarnaise **£1.95**
- Butters: Garlic & Parsley, Tomato & Herb,
Chilli & Garlic **£1.50**

Fish

- Beer Battered Haddock, Chunky Chips,
Mushy Peas, Tartare Sauce, Lemon **£7.95/£11.95**
Gluten Free Option Available
- Plaice Fillets, Panko Herb Crusted, Saute Of
Peppers, New Potatoes & Spinach, Katsu Curry
Sauce **£12.95**
- White Bull Fish Pie, Topped With Creamy Mash,
Lancashire Cheese & Parsley Crust, Seasonal Greens
..... **£12.95**

Vegetarian

- Potato Gnocchi, Butternut Squash, Courgette,
Sage & Brown Butter, Toasted Hazelnuts -n- **£10.95**
- Baked Goats Cheese, Beetroot, Pepper Salad,
Pine Nuts -n- **£10.95**

Sharing Boards

- Meat: Sliced Meats - Cooked & Cured, Chicken,
Goujon, Chipolatas, Local Cheeses, Chutney,
Pickles, Salad, Breads **£16.95**
- Fish: Haddock Goujons, Smoked Salmon, Prawns,
Anchovies, Smoked Fish, Salad, Breads **£16.95**



Lighter Bites

Not Got A Large Appetite... Try Something Off Our Lighter Bites Section

5oz Gammon, Fried Egg, Pineapple, Seasoned Fries,	£7.95
Small Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce	£7.95
Griddled Chicken Fillet Salad, Marinated In Garlic & Herbs, Seasonal Salad, Pesto Dressing...	£7.95
Treacle Glazed Ham, Egg & Chips	£7.95
Smoked Salmon & Prawn Salad, Lime Creme Fraiche	£9.95
Tagliatelle, Roasted Vegetables, Spinach, Extra Virgin Rapeseed Oil	£8.95

Sandwiches

Available Monday - Saturday Until 5:30pm Served On A Choice Of White Or Granary Bloomer, Fries, 'Slaw, Cucumber Pickle

Lancashire Cheese & Ham Toastie, Lancashire Cheese & Honey Roasted Ham. Served On Toasted Bread	£6.95
Hot Beef & Red Onion, Homemade Gravy Served On The Side	£7.95
Treacle Glazed Ham, English Mustard	£6.95
Posh Fish Finger Butty Served On A Toasted Brioche Bun, Homemade Tartare Sauce, Gem Lettuce.....	£7.95
Cold Roast Beef, Horseradish Mayonnaise	£6.95
Smoked Salmon & Prawn, Marie Rose	£7.95
Hot Chicken, Garlic, Bacon & Parmesan Mayonnaise	£7.95

Sides **£2.95**

Hand Cut Chips	Seasoned Fries
Onion Rings	House Salad
Crushed Carrot & Swede	Seasonal Vegetables
Creamed Potatoes	
Garlic Flatbread £3.95	Add Mozzarella..... £1.00

Desserts

White Bull Sticky Toffee Pudding, Butterscotch, Sauce, Vanilla Ice Cream	£5.95
Passion Fruit Creme Brûlée, Mango Sorbet, Shortbread.....	£5.95
Crumble Of The Day, With A Choice Of Local Ice Cream Or Creme Anglaise.....	£4.95
Warm Chocolate Brownie, White Chocolate Ice Cream	£5.95
Baked White Chocolate & Strawberry Cheesecake, Served With Strawberry Ice Cream	£5.95
Selection Of Hills Ice Cream	£4.95
(Please Ask Your Server)	
Selection Of Local & Regional Cheeses	
3 Cheese Selection	£6.95
5 Cheese Selection	£8.95
Served With Crackers, Celery & Chutney	

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.

We use family run business Brendan Anderton's of Longridge, who source their meats 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 run business, Tennant's Fresh Fish, in Accrington where Jarrod & Kate have a combined total of thirty years experience in picking out the best fresh fish from sustainable sources, ports & dayboats around the UK.

All our fresh fruit & vegetables are picked out by Roger at Ribble Farm Fare of 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 twenty 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.

Hot Drinks

Ground Filter Coffee	£2.55
Cappuccino	£3.00
Latte	£3.00
Espresso	£2.20
Double Espresso	£3.00
Macchiato	£2.95
Mocha	£3.00
Liqueur Coffee	£4.05
Pot of Tea	£1.65
Flavoured Tea	£1.65

Ask a member of staff for our selection

All served with homemade petit fours

Allergens - Gluten Free Options Are Available. For Any Other Dietary Requirements. Please Ask A Member Of Staff

*Why not join us for Sunday Lunch?
A choice of locally sourced roasts, served with all the trimmings:*

One course	£12.95
Two Course	£14.95
Three Course	£16.95