

It's Super Roast Sunday @ The Little Mill

We're proud of everything that goes into our delicious, homemade dishes.

Wherever we can, we look to source our ingredients locally and are proud to support British food and farming. For example our meats are either from local Rowarth farmers or Mac Burnham, an award winning family butcher, based locally in Chapel en le Frith. Our chefs have created these dishes having sourced the finest local and seasonal produce. Most herbs and a selection of our vegetables are grown by us in The Little Mill organic herb garden.

Thank you for choosing to dine with us, we hope you enjoy your visit.

To Begin

Butternut squash, chili, coconut & lime soup served with a homemade bread roll and butter £4.95
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Handmade Goats cheese tart, with beetroot & shallot chutney and dressed leaves £6.95

Smoked haddock fishcake, topped with a poached egg and served with dill mayo £7.45

Chefs smoked Ham hock terrine & cider jelly with homemade piccalilli and served with toasted ciabatta £6.95

The Main Event

The Mega Mix Roast featuring.....

Sirloin of High Peak Beef, roast loin of Cheshire Pork & roast leg of local Chicken, crackling, sausage meat stuffing, large yorky pud, roast potatoes, mashed potatoes, carrot & swede mash, seasonal greens, & our house roast gravy £18.95

Roast Sirloin of High Peak Beef, roast potatoes, mashed potatoes, large yorky pud, carrot & swede mash, seasonal greens, & our house roast gravy £16.95

Roast loin of Cheshire Pork, crackling, sausage meat stuffing, roast potatoes, mashed potatoes, big yorky pud, carrot & swede mash, seasonal greens, & our house roast gravy £15.95

Pan roasted Chicken Breast, roast potatoes, mashed potatoes, large yorky pud, carrot & swede mash, seasonal greens, & our house roast gravy £14.95

Vegetarian Wellington handmade and filled with goats cheese, field mushrooms, butternut squash, served with roast potatoes, mashed potatoes, carrot & swede mash, seasonal greens & gravy £13.95 V

Pan fried cod loin with chorizo jam, mash, seasonal greens,

and chefs special langoustine bisque £17.95 GF

Fish & Chips, a large beer battered fresh haddock fillet served with our double cooked chunky chips,

chefs special mushy peas and tartare sauce £14.50

Younger Diners (under 14)

- Our Roast Beef, Pork or Lamb** as above, on a smaller plate £7.95
Homemade Cod Goujons served with crispy fries and garden peas £6.95
Penne Pasta with a tomato sauce & garlic bread. £5.95 V

Desserts

- Sticky toffee pudding**, with butterscotch sauce and vanilla ice cream £6.45
Cheesecake of baked lemon with raspberry sorbet and raspberry gel £6.45
Chocolate brownie, strawberries and strawberry ice cream £5.95
White chocolate mousse with pistachios & raspberries £6.45
Trio of ice cream, vanilla, chocolate, strawberry £4.95
Trio of sorbets, lemon, raspberry mango & passion fruit £4.95

*Please advise a member of our team about any special requirements,
allergies or intolerances you may have*

Allergen information is available upon request.

Dishes may contain nuts, none of our dishes knowingly contain genetically modified ingredients.
Certain dishes can be served gluten free, please ask for available options.

We are delighted to have won a 2020 Tripadvisor Travelers Choice "Best of the Best" Award.

*The Little Mill Inn Has Been Recognized Amongst 'The Best of The Best' Worldwide Based on Exceptional Traveler/Diner Reviews,
award winners exemplify travelers'/diners' ultimate favorite, top 1% of hospitality businesses around the globe..*

If you have enjoyed your visit it would be appreciated if you could leave a review on one of the platforms below, thank you.

