

The Little Mill @ Rowarth.

We're proud of everything that goes into our delicious, homemade meals. Our talented chefs are always on the lookout for the freshest seasonal produce and locally sourced meats to create exciting new dishes for you. We are proud to support British food and farming, for example our meats are either from local Rowarth farmers or Mac Burnham, an award winning local family butcher. Our fish is delivered (everyday) fresh from Fleetwood and normally arrives with us within 12 hours of being landed. Most herbs and a selection of our vegetables are grown by us in our organic herb garden.

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

To Start

Soup of the day, served with a homemade bread roll and butter £5.95

Goats cheese tart, handmade and served with beetroot & shallot chutney and dressed leaves £6.95 V

Smoked haddock fishcake, topped with a poached egg and served with pickled cucumber, dill mayo and dressed leaves £7.45

Ham hock terrine with mustard mayo, pickled vegetables and toasted sourdough £6.95

Crispy Rowarth lamb belly, with saffron yoghurt, date ketchup, pomegranate seeds, and pickled shallots £7.95

Pub Favourites

Fish & chips, a large beer battered haddock fillet served with our double cooked chunky chips, chefs special mushy peas and tartare sauce £14.95

Pan roasted chicken supreme salad (or Halloumi V) seasonal mixed salad with chunky herb croutons and a sundried tomato dressing £13.95

The Little Mill burger, 2 x 4oz (Mac Burnham) steak burgers topped with streaky bacon, smoked cheddar cheese and homemade burger sauce, served on a toasted brioche bun with fries £15.45

Katsu Chicken burger (or Tofu V) crispy coated chicken breast with asian slaw and katsu curry mayonnaise, served on a toasted brioche bun with fries £14.45

Pulled Pork burger, a pork pattie topped with slow cooked pulled pork, hickory & apple bbq sauce, smoked cheese, baby gem lettuce, tomato, served on a toasted brioche bun with fries £14.95

Steak & ale pie, a puff pastry case deep filled with tender shin beef and rich ale gravy, served with our double cooked chunky chips, buttered seasonal greens & a jug of house gravy £14.95

Please allow 20-25 min for us to cook this fresh for you

Cheese & Onion pie, a puff pastry case deep filled with mature cheddar, onions and shallots, served with our double cooked chunky chips and chefs special baked beans £13.95 V

Please allow 20-25 min for us to cook this fresh for you

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

Special Main Courses are available after 5.00pm

Pan fried cod loin with chorizo jam, creamy parsley mash, seasonal greens, and chefs special langoustine bisque £19.95 GF

Seared flat iron steak (served medium rare) with a shin of beef and layered potato terrine, wild mushrooms, cherry tomatoes and a fresh salsa verde £19.95

Tasting trio of pork, fillet wrapped in parma ham, slow cooked belly pork and faggot, served with dauphinoise potato, apple puree, seasonal greens and a sage jus £21.95

Lamb and wild mushroom Pathivier, a light puff pastry case packed with slow braised lamb shoulder and wild mushrooms, served with glazed sweet potatoes, creamy mashed potato, king oyster mushrooms, baby beets, kale crisps and lamb jus £19.95

Younger Diners & Smaller Plates

Fish & Chips, hand battered haddock fillet goujons served with fries and garden peas £6.95

Breaded Chicken fillet strips served with fries and garden peas £6.95

Cheese Burger, 4oz Mac Burnham burger topped with cheddar cheese and served with fries £6.95

Why not finish off with one of our delicious desserts

Sticky toffee pudding with caramelized banana, vanilla ice cream and butterscotch sauce £6.45

Handmade chocolate brownie served with fresh strawberries and strawberry ice cream £6.45

Creamy white chocolate mousse served with pistachio cake and fresh raspberries £6.45

Arctic Roll, made with chocolate sponge, raspberry ice cream and summer berries £6.45

A trio of Lovington's dairy ice creams, vanilla, strawberry, chocolate £4.95

Trio of Cheshire farm sorbets, lemon, raspberry mango & passion fruit £4.95

Shmoo milkshake, Banana, Vanilla, Strawberry or Chocolate £2.50

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..

*Lovingtons ice cream, Cheshire farm sorbet & Shmoo milkshake are the only items on this entire menu that are not handmade by our chefs.