

Little mill festive menu 1st – 24th December

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

To Begin

Roasted pumpkin soup, toasted pumpkin seeds, rosemary oil, homemade roll £5.95

Locally sourced partridge breast, confit leg, beetroot pearl barley, wilted salad, hazelnut crumb,
blackberry & sherry sauce £7.45

Goats cheese mousse, heritage beetroot, spiced granola, goats cheese honeycomb £6.45

12 hour confit local lamb belly, pickled turnips, swede puree, chestnuts, crispy sprout leaves £7.95

Smoked salmon tartar, cream cheese, avruga, cucumber and clementine, served with toasted sourdough £7.95

Mini chicken kiev, filled with ham and smoked cheese fondue, served with a mustard cream sauce £7.45

Special Plates

Roast turkey breast and thigh, cranberry stuffing, sticky pigs in blanket, duck fat roasted potatoes, parsnip fondant, carrot and swede mash, brussels sprouts and chestnuts, turkey gravy £17.95

Slow braised ox cheek, garlic mash potato, cavolo nero, honey and thyme roasted carrots, carrot puree and rich ox tail jus £19.95

12 hour braised pork belly, savoy cabbage & bacon, celeriac puree, potato and bacon terrine, honey glazed celeriac, calvados jus £17.95

Pan fried sea bass fillet, confit potato, broccoli, romanesco, cauliflower, smoked mussels, shellfish veloute £17.95

Beetroot & pearl barley risotto, parmesan beignet, parmesan crisps, soft herbs £13.95

Pub Classics

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

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

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

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 our pies for you

Younger diners

Roast turkey, sticky pig in blanket, roast potatoes, carrot and swede mash, seasonal greens, turkey gravy £7.95

Cheese burger, 4oz mac burnham burger topped with cheddar cheese served with fries £6.95

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

Why not finish off with one of our delicious desserts

Christmas pudding, brandy sauce, mulled berries £6.45

Dark chocolate delice, textures of blood orange, salt caramel £6.95

Popcorn crème brulee, toffee popcorn, double chocolate chip cookies £6.45

Clementine possett, clementine sorbet, meringue £6.45

Selection of local cheeses, quince jelly, grapes, spiced apple, millers toast £8.95

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

**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*

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 vegetables are grown by us in our organic herb garden.

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

**Some items may be subject to change.*

Please note: If dining inside, your table has been allocated to you for two hours.

We will provide full table service of food and drinks. We would appreciate it if you could remain seated as much as possible, maintain social distancing and vacate your table within the allotted time to allow us to clean and sanitize your table ready for our next guests.