

The Little Mill @ Rowarth.

2 x Course dining menu £16.95

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

Starters

French onion soup with a cheddar crouton

Handmade black pudding scotch egg, with an apple and celeriac remoulade

Goats cheese mousse, served with a melange of beetroot, apple and candied walnuts

Smoked haddock, leek and chive risotto, leek ash, crispy leeks and herb oil

Mains

Lamb hotpot served in a skillet, topped with crispy potatoes, served with braised red cabbage and crusty bread

Today's fresh catch of the day served with crushed new potatoes, seasonal greens, cauliflower puree, crispy capers and a caper butter sauce

Crispy pork belly served with scrumpy apples, cauliflower, polenta and a calvados apple sauce

Pumpkin & sage risotto, with toasted pumpkin seeds, sage crisps and pumpkin oil

Desserts

Nutella cheesecake with chocolate ice cream and hazelnuts

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

Handmade chocolate brownie served with fresh strawberries and strawberry ice cream

Trio of Cheshire farm sorbets and ice cream, choose from lemon, raspberry, mango and passion fruit sorbets and vanilla, strawberry and chocolate ice cream

All items are subject to change.

**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*