

The Little Mill @ Rowarth.

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

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 ready for our next guests.

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

To Start

French onion soup topped with a cheddar crouton £5.95

Handmade black pudding scotch egg, with an apple and celeriac remoulade £7.45

Goats cheese mousse, served with a melange of beetroot, apple and candied walnuts £6.95

Smoked haddock, with a leek and chive risotto and leek ash £7.95

Corn fed chicken terrine, filled with pancetta, wild mushroom and leek served with piccalilli and toasted bloomer **£7.95**

Crispy Rowarth lamb belly, with swede and rosemary puree, toasted chestnuts, pickled turnips, goats curd and crispy sprout leaves £7.65

Pub Favourites

Lamb hotpot served in a skillet, topped with crispy potatoes, served with braised red cabbage and crusty bread £14.95

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

Breaded Halloumi burger with baby gem lettuce, tomato, red onion and red pepper and chilli jam £13.95

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

Katsu Chicken burger, 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 beef 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

Chicken & Gammon pie, a puff pastry and shortcrust case deep filled with mushrooms, leeks and a creamy sauce, served with our double cooked chunky chips, buttered seasonal greens and a jug of house gravy £14.95

Please allow 25 min for this dish

Cheese & Onion pie, a puff pastry and shortcrust 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 25 min for this dish

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

please allow 25 min for this dish

Special Main Courses

Pan fried fillets of sea bass, served with crushed new potatoes, seasonal greens, cauliflower puree, crispy capers and a brown shrimp and caper butter sauce £19.95

Rump & a slow braised beef olive filled with pancetta, wild mushrooms and pork mince, served with fondant potato, carrot puree, glazed carrots and sticky shallots £21.95

Duo of local pork, pan fried fillet and crispy belly served with scrumpy apples, cauliflower, polenta and a calvados apple sauce £19.95

Duo of Rowarth lamb, pan fried loin and shoulder wrapped in parma ham, served with dauphinoise potatoes, honey roast root vegetables, cavolo nero crisps and red cabbage ketchup £22.95

Pan fried chicken supreme, served with sauteed new potatoes, woodland mushrooms, chantenay carrots, fine beans, and a sherry and truffle reduction £16.95

Pumpkin & sage risotto, served with a goats cheese fritter, toasted pumpkin seeds, sage crisps and pumpkin oil £15.95

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

Nutella cheesecake with chocolate ice cream and hazelnuts £6.95

Malteser arctic roll made with chocolate sponge and blackberries £6.95

Sticky toffee pudding with caramelized banana, vanilla ice cream and butterscotch sauce £6.95

Handmade chocolate brownie served with fresh strawberries and strawberry ice cream £6.95

Creamy white chocolate mousse served with pistachio cake and fresh raspberries £6.95

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

A trio of Lovington's dairy ice creams, with ice cream wafer and fresh fruit,
choose from..... vanilla, strawberry and chocolate £4.95

2 x scoops £3.45 1 x scoop £1.95

**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 ingredient*

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 are the only items on this menu that are not handmade by our chefs.*