

The Little Mill @ Rowarth Festive Menu

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

Starters

Caramelised parsnip soup, parsnip crisps, curry oil and a homemade bread roll £5.95 V, GFA

Double baked cheese soufflé, red onion & port chutney, micro leaf salad £7.45 V

Smoked haddock fishcake, dill mayonnaise, pickled cucumber, poached egg and herb oil £8.45

Potted duck liver parfait, crispy bacon crumb, apple & saffron chutney, madeira jelly, brioche toast £8.45

Butternut squash, sage and gruyere arancini, pickled girolles, crispy sage, harissa mayonnaise £7.45 V

Local Game Pithivier, celeriac puree, mushroom & tarragon sauce £8.95

Mains

Local Bronze turkey breast and confit leg, king Edward roast potato, pigs in blankets, parsnip fondant, chestnut & cranberry stuffing, carrot and swede mash, brussels sprouts with chestnuts, turkey gravy £17.95 GF

12-hour slow braised sticky short rib of beef, served with wild mushrooms, pancetta and baby confit onions, buttered greens, smoked mash potato, stout reduction £22.95 GF

Pan fried seabass fillet, mussels, saffron poached potato, sauteed brassicas, bronze fennel and champagne sauce £20.95 GF

Veg & cheese wellington, Jerusalem artichoke, goats' cheese, caramelised carrot, red onion chutney, Spinach, portobello mushroom, fondant potato, green beans, courgette, wild mushroom gravy £15.45 V

Pan seared duck breast, confit leg ballotine, pumpkin puree, wilted pack choy, del Monaco potatoes, duck reduction £23.45 GF

Pub Classics

Cheese & onion pie Saxon Cross mature cheddar, shallot, red onion and spring onion, hand cut chunky chips, homemade baked beans £14.95 V

** Please allow 25 mins for us to cook this fresh for you*

Steak & guinness pie, slow cooked steak, onions and herbs, hand cut chunky chips, seasonal greens, bone marrow gravy £15.95

** Please allow 25 mins for us to cook this fresh for you*

Beer battered fish of the day, hand cut chunky chips, minted mushy peas, pot of little mill tartare sauce £15.45

Little Mill burger, two 4 oz patties, crispy bacon, smoked cheddar cheese, Little Mill relish, baby gem lettuce, tomato, red onions, gherkin £15.95

Younger Diners

Roast turkey, pig in blanket, roast potatoes, seasonal greens, turkey gravy £7.95 GF

Cheese burger, 4oz burger with melted cheese, fries £6.95 GFA

Fish & chips, battered fish with fries, garden peas £6.95

Crispy mac and cheese bites, Fries and garden peas £6.95 V

Desserts

Traditional Christmas pudding, brandy crème anglaise, mulled currants £6.45

Baileys crème brulee, with handmade shortbread biscuits £6.95 GFA

**Sticky toffee pudding, honeycomb, vanilla ice cream,
rum-soaked raisins £6.25 V**

Clementine and lemon posset, spiced berry compote, meringue £6.45

Chocolate and salted caramel pave, toffee popcorn, praline tuille, dark chocolate ice cream £7.65

Cheeseboard of British and European cheeses, crackers, quince jelly, grapes, apple and red onion chutney £10.45 V

Cheshire Farms award winning individual tubs of ice cream & sorbet

Choose from.... Vanilla, Chocolate, Strawberry ice cream or Raspberry sorbet £2.95 V, GF

V: Vegetarian VG: Vegan GF: Gluten Free GFA: Gluten free available

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

Allergen information is available upon request. Some 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 to create exciting new dishes for you. We are proud to support British food and farming and source most meats from Rowarth farmers and High Peak farms.

A varied selection of our herbs and vegetables are also grown by us in our organic kitchen garden.

We also love to forage on the hills around us.

WiFi: Guest - Password: little mill