

The Little Mill @ Rowarth

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

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.

Starters

Soup of the day with a homemade bread roll £5.95 V, GFA

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

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

Goat's cheese bon bon & mixed beetroot salad, pickled shallots, candied walnuts, blood orange, balsamic £7.95

Creamed wild mushrooms on toasted sourdough, poached egg, mushroom dust £7.95 V, GFA

Ham hock & chicken terrine, spiced pineapple chutney, toasted sourdough £6.95 GFA

Mains

10oz sirloin steak, 30-day dry aged, triple cooked chunky chips, grilled tomato, mushroom, watercress salad, peppercorn sauce £25.95 GFA

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

Cod supreme, crayfish and spring onion crushed potatoes, prawn butter sauce, sprouting broccoli, kaffir lime oil £19.95 GF

Corn fed chicken breast, roasted new potatoes, confit carrots, pearl onions, king oyster mushroom, tarragon & truffle jus £18.95 GF

Roasted lamb rump, spiced potato croquette, wilted spinach, mint yoghurt, aubergine chutney, pickled cucumber, lamb jus £23.95

Pub Classics

Lamb shank shepherd's pie, tender Rowarth lamb shank, served with pickled beetroot & red cabbage £16.95

Cheese & onion pie saxon cross mature cheddar, shallot, red onion and spring onion, Triple cooked 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, triple cooked hand cut chunky chips, seasonal greens, bone marrow gravy £15.95

** Please allow 35 mins for us to cook this fresh for you*

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

Burgers

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

Salt & pepper chicken burger, *crispy chicken breast, grilled peppers and onions, baby gem, spicy siracha sauce, lime mayo* £15.45 GFA

Grilled halloumi and portobello mushroom burger, *roasted red pepper, baby gem, herb & garlic mayo, red onion marmalade* £14.95 V, GFA

Sandwiches, available until 3.00pm

Served in a soft white or granary seeded sub roll, with a petit side salad, and fries.

Whitby bay wholetail scampi, *baby gem, tartare sauce, mushy peas* £10.95

BLT, *crispy streaky bacon, plum tomato, baby gem, mayonnaise*, £10.95

Younger Diners

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

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

Crispy breaded chicken goujons, *fries, peas* £6.95

Tomato & mascarpone penne pasta £5.95

Desserts

Baileys crème brulee, *with handmade shortbread biscuits* £6.95 V, GFA

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

Clementine and lemon posset, *spiced berry compote, meringue* £6.45 V, GF

Ferrero rocher arctic roll, *sugared almonds, vanilla mascarpone, blackcurrant* £6.95 V

Cheeseboard *of four British and European cheeses, millers toast, quince jelly, damson, grapes, apple and red onion chutney* £12.45 V, GFA

Cheshire Farms award winning ice cream

Choose from.... Vanilla, Chocolate, Strawberry ice cream or Raspberry sorbet

1 x scoop £2.95, 2 x scoops £3.95, 3 x scoops £4.95

V: Vegetarian 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.*

