

The Little Mill @ Rowarth Roast Sunday



*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

"Why not add a skillet of cauliflower cheese" £3.95

Three Meat Mixed Roast

*Sirloin of High Peak Beef, Roast Cheshire Pork & High Peak Lamb, roast potatoes, large yorkshire pudding, sausage
meat stuffing, carrot & swede mash, mixed greens, and our house roast gravy* £18.95 GFA

Roast Sirloin of High Peak Beef

*Roast potatoes, large yorkshire pudding, carrot & swede mash, mixed greens,
and our house roast gravy* £16.95 GFA

Roast loin of Cheshire Pork

*Roast potatoes, large yorkshire pudding, crackling, sausage meat stuffing, carrot and swede mash
mixed greens, & our house roast gravy* £15.95 GFA

Roast Rowarth Lamb

*Roast potatoes, large yorkshire pudding, carrot & swede mash, mixed greens,
and our house roast gravy* £16.95 GFA

Veggie wellington

*Jerusalem artichoke, carrot, swede, mushroom, goats' cheese, spinach, red onion marmalade,
served with roast potatoes, mixed greens and mushroom sauce* £15.45 V

Pan fried seabass, *crushed potatoes, mixed greens, prawn and chive beurre blanc*, 20.95 GF

Beer battered fish of the day

Served with hand cut chunky chips, minted mushy peas, hand cut chunky chips, tartare sauce £15.45

Younger Diners

Our Roast Beef, Pork or Lamb as above, *on a smaller plate* £7.95 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

Something Sweet

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 VA: Vegetarian available 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 contain nuts. None of our dishes knowingly contain genetically modified ingredients.***

WiFi: Guest - Password: little mill