



*We're proud of everything that goes into our locally sourced and fresh homemade meals.
We are also proud to support our local farmers and British food producers.*

To nibble, mixed olives, sun blushed tomatoes, artisan breads, balsamic & olive oil £10 V, GFA

To Start

Soup of the day served with warm mini loaf and salted butter £6.50 GFA

Smoked salmon & cream cheese parcel with dressed rocket and warm bread £10 GFA

Crispy pork belly, minted pea puree, crisp fresh pea shoots £10 GF

Tandoori lamb chops in a hot skillet with onion and pepper stir fry and a pot of mint yoghurt, £11 GFA

Cantaloupe melon, king prawns and marie rose £10 GF

Mini chicken caesar salad, with anchovies £10 GFA

Fried frickles, crispy fried pickles served with a garlic mayo dipping pot £8.50 GF

Hot skillet of garlic mushrooms with a Peak-land blue stilton crust, warm dipping bread £10 V, GFA,

Deep fried halloumi chunks with a pot of sweet chilli & lime mayonnaise £8.50 V, GF

Char-Grill @ The Mill

Our char-grill creates fantastic, flavorsome meats and fish.

Big Mill BBQ grill, 6oz moroccan spiced steak, 6oz chinese marinade pork loin, tandoori lamb chop, boneless chicken thigh, Cumberland sausage, corn nibbler, onion rings, fries, rainbow coleslaw £29.50

10oz ribeye, onion rings, hand cut chunky chips, roasted beef tomato, field mushroom, and a pan of creamy brandy peppercorn sauce £29.50 GFA

Surf 'N turf, 8oz rump steak, shell on king prawns, locally foraged garlic oil dressing, onion rings and hand cut chunky chips £29.50 GF

Main Courses

Little Mill summer salad, baby gem, rocket, cherry tomatoes, cucumber, mixed peppers, red onion, baby corn, olives, boiled egg, warm new potatoes and house dressing, £15 V, GF

Why not add one of the below to your summer salad...

Handmade lamb kofta, feta, pitta bread, mint yoghurt £19

Handmade falafel with sweet chilli & tahini dressing £19 V

14" kebab of the week, please ask your server for details £23 GF

Traditional chicken & anchovy caesar salad with homemade herb croutons £19 GFA

Cajun spiced fillet of seabass & king prawns, stir fried peppers, onions and bean sprouts, topped with a teriyaki and wasabi drizzle £23 GF

Stuffed chicken breast, filled with spinach and ricotta and wrapped in back bacon, crushed garlic new potatoes, seasonal greens and a tomato concasse £23 GF

Fish & chips, large fillet of haddock in a crispy peroni lager batter, hand cut chunky chips, pan of homemade mushy peas, pot of chunky tartare sauce, lemon slice £19.50 GF

Or as above, but medium size £14.50 GF

Locally sourced slow braised steak & guinness pie served in a shortcrust pastry case, hand cut chunky chips or buttery mashed potatoes, seasonal greens and a pan of roast meat gravy £19

Cheese & onion pie, handmade with mature cheddar cheese, bechamel sauce, red, white and spring onion, hand cut chunky chips or buttery mashed potatoes, homemade baked beans £18 V

Filo pastry bake of feta and roasted Mediterranean vegetables, served with roasted garlic new potatoes, seasonal greens, pan of tomato concasse £20 V

Burgers

Served on a glazed brioche bun

The Summer BBQ Burger... 5oz steak patty, locally sourced bbq pork rib, bbq pulled pork, applewood smoked cheddar, baby gem, sliced onion and tomato, served with fries £21 GFA

The Big Mill Burger, two large 5oz steak patty's, dry cured back bacon, melted cheddar, baby gem lettuce, sliced tomato, red onion, gherkin and homemade tomato relish, served with fries £20 GFA

Halloumi burger with field mushroom, baby gem, tomato, onion and red onion chutney £19 V, GFA

Sandwiches until 4.00pm

Beer battered haddock topped with homemade mushy peas, a pot of chunky tartare sauce, side of rainbow coleslaw, dressed rocket, served on malted or white bloomer and with fries £15

Chicken, pesto and melted cheddar on an italian flatbread, with sliced tomato, baby gem, a side of rainbow coleslaw, dressed rocket and fries £15

Crispy fried halloumi on ciabatta with sweet chilli sauteed onions & peppers, served with fries £15

Younger Diners

Battered chicken nuggets, homemade with breast meat, served with fries and beans £9 GF

Sausage & mash, cumberland sausage, creamy mash and garden peas £9

Fish and chips served with garden peas £9 GF

1/4lb Cheeseburger served with fries £9 GFA

Pasta in a tomato sauce topped with melted cheddar £8 V

Sides

Ciabatta garlic bread topped with melted cheddar £6 V, GFA

Homemade onion rings £4.50 v, GF

Fries drizzled with white truffle oil £5

Chunky chips £5 V, GF

Fries £4.50 V, GF

Jug of rich roast meat gravy £3.50 GFA

Jug of rich brandy and mixed peppercorn sauce £3.50 GFA

Something Sweet to Finish

All homemade sharing platter, a large traditional trifle surrounded by chocolate brownie, strawberries and meringue, choc chip flapjack and fresh cream £20

Cheesecake of the day, please ask about today's creation £9.50 V

Summer tartlet with crème patisserie, mixed berries and served with pouring cream £9.50 V

Traditional trifle in a glass bowl £9.50

Apple & cinnamon crumble with vanilla pod custard £9.50 V

Chocolate brownie served warm with honeycomb ice cream and chocolate drizzle £9.50

Sticky toffee pudding with a creamy toffee sauce and vanilla pod custard £9.50 V

Cheshire Farm Dairy ice cream, 3 x scoops, choose from ...

chocolate, strawberry, honeycomb, vanilla £7 V, GF

Food Provenance: Knowing where food was grown, caught or raised; knowing how food was produced; knowing how far food was transported.

Kitchen garden & Greenhouse: We grow a large selection of fruit, veg & herbs ourselves. **We forage** on the hills around us for field & porcini mushrooms, hosta, apples, blackberries, bilberries, blueberries, raspberries, redcurrants, wild garlic, wild damson, plums and elderberries.

***Our preferred local suppliers in distance order are:** **Organic Pork:** Jane Edge organic (Tamworth & Saddleback), Brookside, Rowarth, 100 meters. **Game:** Various, Rowarth 500 metres. **Lamb:** Local Rowarth & Mellor Farmers, 0 -2 miles. **Wild Venison:** Lee Dennison (Stalker) Mellor 1.5 miles. **Beef:** (Hereford, Limousin & Aberdeen Angus) Marl House Fm, Little Hayfield, 2 miles. **Beef:** Annie Hallam, Heys Fm, Hayfield, 2.5 miles. **Pork:** Sean Wintrip, Mellor, 2 miles. **Pork:** Eric Davies, Mellor, 2 miles. **Fruit & Veg,** Cheshire wholesale, 3 miles. **Coffee:** Peak Bean, Furness Vale, 4 miles. **Peak District (No Bovaer) Milk:** Jacksons Dairy, Norbury Hollow, 6 miles. **Game:** Staffordshire Moorland, 14 miles. **Potatoes:** Masseys, Heath Fm, Chelford, 14 miles. **Cheese:** Hartington Creamery, 21 miles.

***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. *Duck may contain small shot.**

LM: Little Mill Grown. V: Vegetarian. VA: Vegetarian available. GF: Gluten free. GFA: Gluten free available.