



## Roast Sunday @ The Little Mill

*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 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*

*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*

*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 GFA,*

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

### The Main Event

*Four meat mixed roast, sirloin of beef, roast lamb, local honey roast ham and roast pork loin, sausage meat stuffing, pork crackling, rosemary & garlic roast potato, buttery mashed potatoes, large yorkshire pudding, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage, rich roast gravy £23 (GFA)*

*Duo of roast pork loin & local honey roast ham, sausage meat stuffing, pork crackling, rosemary & garlic roast potato, buttery mashed potatoes, large yorkshire pudding, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage and rich roast gravy £20 (GFA)*

*Roast sirloin of beef, rosemary & garlic roast potatoes, buttery mashed potato, large yorkshire pudding, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage and rich roast gravy £20 (GFA)*

*Half roast chicken, sausage meat stuffing, large Yorkshire pudding, rosemary & garlic roast potatoes, buttery mashed potato, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage and rich roast gravy £19 (GFA)*

*Roast lamb, rosemary & garlic roast potatoes, buttery mashed potato, large yorkshire pudding, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage and rich roast gravy £19 (GFA)*

*Roast pork loin, sausage meat stuffing, pork crackling, rosemary & garlic roast potatoes, buttery mashed potato, large yorkshire pudding, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage and rich roast gravy £19 (GFA)*

*Honey roast local ham, pork crackling, rosemary & garlic roast potatoes, buttery mashed potato, large yorkshire pudding, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage and rich roast gravy £19 (GFA)*

*Pan seared salmon fillet, rosemary & garlic roast potatoes, buttery mashed potato, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage and a pot of hollandaise £21 (GFA)*

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

*Roast vegetable & truffle oil bake, rosemary & garlic roast potatoes, buttery mashed potato, honey roast carrot & parsnip, carrot & swede mash, savoy cabbage, pickled red cabbage and vegan gravy £20 (V, GF)*

***Why not treat yourselves to a little something on the side....***

*Large honey roasted Cumberland sausage wrapped in streaky bacon £2.50*

*Sharing skillet of cauliflower cheese £6*

## Younger Diners/Smaller Plates

Roast pork, honey roast ham or lamb *as above*, in a smaller portion £11 (GFA)

Roast sirloin of beef *as above*, in a smaller portion £12 (GFA)

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

1/4lb Cheeseburger and fries £9 (GFA)

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

Fish and chips served with garden peas £9 (GF)

## Sides

Large honey roasted Cumberland sausage wrapped in streaky bacon £2.50

A sharing skillet of cauliflower cheese £6

Large Yorkshire pudding £1.50

Homemade onion rings £4.50 (V, GF)

Chunky chips £5 V, (GF)

Fries £4.50 V, (GF)

Pot of rich roast meat gravy £3.50 (GFA)

## Something Sweet to Finish

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

Eton mess, with summer berries £9.50 V, GF

Traditional trifle in a glass bowl £9.50 V

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, raspberries, redcurrants, wild garlic, wild damson, victoria 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. **Pork:** Sean Wintrip, Mellor, 2 miles. **Pork:** Eric Davies, Mellor, 2 miles. **Beef:** (Blue) Annie Hallam, Heys Fm, Hayfield, 2.5 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, 16 miles.

**Cheese:** Hartington Creamery, 21 miles.

**LM:** Little Mill Grown. **V:** Vegetarian. **VA:** Vegetarian available. **VG:** Vegan.

**VGA:** Vegan available. **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.