

Little Seeds



Welcome to Little Seeds,

We started our journey in June 2016 with the aim of bringing a new dining experience to the area.

The menu's we offer today are a product of dedication to the industry, a passion for high quality and influence from our herb garden.

Our aim is to source incredible ingredients from around the UK and forage within Staffordshire.

We hope to be a little better each day and offer each guest a memorable experience.

We hope you enjoy your meal with us.

Jake & Sophie



Snacks

Rosemary Brioche with Lovage & Parsley Butter

Isle of Wight Tomato, Marjoram, Confit Garlic & Hazelnut

Orkney Scallop, Elderflower Wine Hollandaise, Lemon Verbena

Turbot Fillet, Peas, Girolles & Lovage

Herdwick Hogget, Ras El Hanout Sand Carrot, Mint & Tenderstem Broccoli

Colston Basset Stilton Set Cream
With Sage biscuit, PX soaked raisins,
candied walnuts & garden herbs
+£12pp

Oakchurch Cherry, Sweet Woodruff & Gingerbread

Treats

£90 per person

Aperitif

Little Seeds Lemon Verbena Gin & Tonic 7.5

Paired Wines

Grove Estate Brut Sparkling England

Aloe Tree Chenin Blanc South Africa

Santa Tresa Grillo Viognier Italy

Llicorella Classic Priorat Spain

Torres Floralis Moscatel Oro Spain

£60 per person

*Please make us aware of any allergy/dietary requirements prior to ordering.

A 12.5% discretionary service charge will be added to your bill, this is shared equally between all team members

