

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

Wildfarmed Flour Baguette with rosemary butter

Crown Prince Squash, perilla, black garlic & toasted pumpkin seeds

Hand Dived Orkney Scallop, Elderflower Hollandaise & Lemon verbena

Wild Halibut Loin, Potato, sorrel & Vadouvan

Suffolk Duck, Fennel & Elderberry

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

Damson, Tonka Bean & Almond Parfait

Treats

£90 per person

Aperitif

Little Seeds Lemon Verbena Gin & Tonic 7.5

Paired Wines

Blanc de Blancs L'irremplacable
Champagne
France

Azabache Rioja Rosado
Spain

Gruner Veltliner 2023 Wagram
Austria

Baglio Gibellina u Passiento Nero d'Avola
Frappato
Sicily, Italy

Cantina Di Negrar Recioto Della
Valpolicella
Italy

£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

