

Little Seeds

Main Menu

Nibbles

Malt Bread with whipped butter (v) 3.50

Lincolnshire Poacher Cheese Scone with bacon jam & tomato cream cheese 4.50

Crispy Copper Maran Egg with pickled onion petals (v) 4.00

Starters

Soup of the season with toasted sourdough (v) 5.00

Lamb Belly Fritter with black garlic yogurt 7.50

Botanist Gin Cured Trout with sea herbs & black pepper cracker 8.00

Tunworth Custard with truffle & bitter salad (v) 7.00

Pigeon Breast with damson ketchup & oat crumble 9.00

Pan seared Scallops with pancetta lardons & piccolo parsnip 9.50

Mains

Isle of Wight Tomato Salad, cream cheese, green sauce & sourdough croutons(v) 12.95

Buttermilk Fried Chicken Breast with seasoned chips, coleslaw & chilli butter corn 13.95

Coley with confit potatoes, pickled girolles, curried cauliflower & watercress velouté 16.95

Slow Braised Belly Pork with celeriac gratin, kale & apple 17.95

Butternut Squash Pearl Barley Risotto with peas, sage & Dodington cheese (v) 13.95

Welsh Lamb Rump served with a lamb hot pot, smoked beetroot & red cabbage 21.95

Stone bass with turnip, warm heritage tomatoes, sea herbs & crab reduction 19.95

Fillet of Beef, charred Roscoff onion, pomme puree, lovage emulsion & beef jus 27.95

Sides

Seasoned Chips 3.00

Pomme Puree 3.50

Buttered Kale 3.00

Tender stem broccoli with toasted almonds 4.00

Desserts

Apple, Rhubarb & Hazelnut Crumble with meadowsweet custard 7.00

Fig Leaf Panna cotta, torched figs & sable biscuit 7.00

Chocolate Tart with pear sorbet 7.95

Frozen Blackberry Mousse, blackberry & juniper meringue & anise sauce 7.50

Plum Trifle with lemon verbena sorbet 7.50

Cheshire Farm Ice Cream 2.00 (ask a server for flavours)

British Cheese Selection with rhubarb chutney & Peter's Yard crackers 7.95/10.95

Mrs Kirkham's Lancashire, Hampshire Tunworth, Cheshire Burt's Blue, Herefordshire Ragstone

*Please make us aware of any allergy/dietary requirements prior to your order. Garnishes are subject to change based on availability of the products.