

# Little Seeds

A La Carte Menu  
Christmas 2021

## Nibbles

Malt bread with whipped butter (v) 3.5

Garden herb marinated Olives (v) 4

Cobble Lane charcuterie 12

## Starters

Vadouvan Cauliflower Croquette (v) 7

pickled grapes, raisin & mint

Slow cooked Heritage Hens egg 8

ham hock & mustard toast

Gin Cured Trout 9

dill emulsion, horseradish & watercress

Cornish Crab 10

turnip broth & granny smith apple

## Mains

Herb Gnocchi (v) 14

Jerusalem artichoke & winter truffle

Tea Brined Buttermilk Fried Chicken 16

Seasoned chips, kohlrabi remoulade, gherkin ketchup & charred corn

Seabream Fillet 23

crispy mussels salt baked celeriac & kale

Roasted Pheasant 25

smoked bacon, parsnip & potato fondant

Aged Ribeye beef 28

slow cooked shin, onion puree & swede

## Sides

Sprouts & smoked bacon 3

Maple roasted parsnips 3

Buttered carrot & swede 3

## Desserts

Damson sponge pudding 8

with almond custard

Pine Parfait 8

lemon verbena tuile & sheep's yoghurt sorbet

Dark Chocolate tart 9

with salted caramel cream & candied walnuts

Raspberry & Pistachio Choux Bun 9

caramelised white chocolate

British Cheese Selection 12

served with Quince & peters yard sourdough crackers

\*Please make us aware of any allergy/dietary requirements prior to ordering. Garnishes are subject to change based on availability of ingredients.