

Little Seeds

A La Carte Menu

Aperitif

Gardet Premier Cru Champagne Brut Blanc De Noirs, France 17

Nibbles

Garden herb marinated olives (v) 4.5

Wildfarmed Flour Baguette with lovage butter 5

Starters

Crown Prince Squash “tar tare” 13

Pickled squash balls, perilla, black garlic espelette pepper & toasted pumpkin seeds (V)

Confit Chicken, Ham & Tarragon Terrine 14

Orchards farm apple gel, watercress, croutons & pickled garden vegetables

Hand Dived Orkney Scallop 15

blackcurrant wood emulsion, lemon thyme, roasted hazelnuts, roe sauce

Mains

Roasted Cauliflower Agnolotti 25

Pickled grapes, Lincolnshire Poacher yeast & dill crumb, lemon gel (V)

Slow Cooked Staffordshire Short Rib of Beef 28

Pomme puree, little gem lettuce, bone marrow crumb, chive, gherkin & shallot sauce

Wild Cornish Halibut Fillet 36

Leek & potato terrine, spinach, puffed potato, sorrel & vadouvan sauce

Highland Venison Loin, Red Wine & Elderberry sauce 38

Parsley root puree, hen of the woods mushrooms, bay leaf vinegar, chicory, with a side of pearl barley risotto

Desserts

Cardamon Poached Pear 13

Lemon verbena sponge, lemon curd, vanilla meringue & Little Seeds gin ice cream

Damson, Tonka Bean & Almond Parfait 13

Locally foraged damsons, chervil leaf, muscovado & toasted oat crumble

Colston Bassett Stilton Set Cream 12

With Sage biscuit, PX soaked raisins, candied walnuts & garden herbs

Our current opening hours:

Wednesday/ Thursday 6:30-11pm Friday/Saturday 12.30-4pm/6:30-11pm

*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