

Little Seeds

A La Carte Menu

Aperitif

Little Seeds Lemon Verbena Gin & Tonic 7.5

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

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

Spiced Aubergine Agnolotti (v) 25

Pickled girolles, lemon gel, Molyneux kale, Somerset feta & mint

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, girolles, bay leaf vinegar, chicory, with a side of pearl barley risotto

Desserts

Madagascan Vanilla 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 Basset 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 12.30-2pm/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