

# 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 lovage butter

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

Hand Dived Orkney Scallop, blackcurrant wood, lemon thyme, hazelnut, roe sauce

Wild Halibut Loin, Potato, sorrel & Vadouvan

Highland Venison Loin, Red Wine & Elderberry sauce

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

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Damson, Tonka Bean & Almond Parfait

## Treats

£90 per person

## Aperitif

Little Seeds Lemon Verbena Gin & Tonic 7.5

## Paired Wines

Grove Estate Brut Sparkling  
Eccleshall

La Mercy Dieu Sancerre Rose 2023  
France

Tribum Pecorino Terre D'Abruzzo 2024  
Italy

Luna Gaia Nerello Mascalese 2023  
Sicily, Italy

Heaven on Earth Muscat  
South Africa

£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

