

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 rosemary butter

Isle of Wight Tomato, Marjoram, Confit Garlic & Hazelnut

Hand Dived Orkney Scallop, Elderflower Hollandaise & Lemon verbena

Day Boat Turbot, Peas, Girolles & Lovage

Suffolk Duck, Fennel & Elderberry

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

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

Albarino Attis Lias Finas
Spain

Aloe Tree Chenin Blanc
South Africa

Piasano Rio de Los Pajaros Tannat Syrah
Viognier
Uruguay

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

