

Little Seeds

Sunday Lunch

Winter 2021

Two Courses £23 Three Courses £27

Sample Menu

Nibbles

Malt bread with whipped butter (v) 3.5

Garden herb marinated Olives (v) 4

Cobble Lane charcuterie with breadsticks, tapenade & truffle ketchup 12
(For two to share)

Starters

Vadouvan Cauliflower Croquette (v)

pickled grapes, golden raisin & coriander

Slow cooked Heritage Hens egg

ham hock, brioche & mustard crumb & pea

Staffordshire Gin Cured Trout

Meat radish, horseradish & dill

Mains

Staffordshire Roast Beef

Yorkshire pudding, roast potatoes, carrot, broccoli & gravy

Herb Gnocchi (v)

Jerusalem artichoke, pickled wild mushroom & winter truffle

Tea Brined Buttermilk Fried Chicken

Seasoned chips, kohlrabi remoulade, gherkin ketchup & charred corn

Line Caught Seabream Fillet

Pickled mussels, salsify, curried potato terrine & monk's beard

Pheasant, Chestnut & Smoked Bacon Ballontine

Parsnip fondant, cavolo nero, port & rosemary sauce

Desserts

Damson sponge pudding

with almond custard

Pine Parfait

lemon verbena tuile & sheep's yoghurt sorbet

Dark Chocolate tart

with tonka bean Chantilly, burnt orange & clementine meringue

Sticky Toffee Pudding

Butterscotch sauce & meadowsweet custard

British Cheese Selection 12

Oak Smoked Godminster, Yorkshire Blue, Tunworth, Kidderton Ash Goats; served with rhubarb chutney & peters yard sourdough crackers

*Please make us aware of any allergy requirements prior to ordering.