

# Little Seeds

Summer Menu 2026  
16<sup>th</sup> July-26<sup>th</sup> September



*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*



Cucumber Gazpacho, elderflower vinegar gel & dill

Cobble Lane Culatello Ham, truffle cheese & chive sandwich

Lobster Claw Caesar, nasturtium, Old Winchester

Rosemary Brioche, chicken fat & sage spread, chervil & preserved lemon butter

Isle of Wight Tomato, smoked ricotta, marjoram, hazelnut & confit garlic

Scottish Lobster Tail, English peas, mint & lemon verbena

Cornish Red Mullet, courgette, basil, bouillabaisse sauce

Cotswold Chicken, girolles, sweetcorn, lovage & pickled mustard

Wye Valley Gooseberry, apple marigold & sorrel

Herefordshire Cherry, fig leaf, almond & meadowsweet

Treats

£99 per person

\*Please call our team to discuss any dietary requirements prior to booking.  
A 12.5% discretionary service charge will be added to your bill, this is shared equally between all team members