

Little Seeds

Sunday Lunch

Two Courses £18

Three Courses £22

Nibbles

Malt Bread with whipped butter (v) 3.50

Garden Herb Marinated Olives (Ve) 4.00

Starters

Jerusalem Artichoke Croquettes with truffle mustard (v)

Pickled Cornish Herring with beetroot jam & rye cracker

Seasonal Soup with malt bread (Ve)

Whisky Cured Trout, cucumber, buttermilk & radish (gf)

Smoked Sausage Scotch Egg, salt baked pineapple & tomato chutney

Pan seared Falmouth Scallops with caramelised apple puree, buckwheat & apple marigold (gf)
(£2 Supplement)

Mains

Staffordshire Roast Beef with Yorkshire Pudding, seasonal vegetables & gravy

Burrata with spring greens, chicory, toasted seeds, croutons & lovage oil (v)

Buttermilk Fried Chicken Breast, barbeque sauce, chips, charred corn & mojo Verde greens

Red Lentil & Walnut Loaf with truffle & chive chips & watercress (Ve)

Panko Crumbed Coley with salt & vinegar potato, peas & warm tartare sauce

Tenderloin & Belly of Pork with Romanesco, hassle back potatoes & purple sprouting broccoli

Seabass with lemon, fennel, Wye Valley asparagus & wild garlic velouté (gf)

Welsh Lamb Rump, jersey royals Wye Valley asparagus, wild garlic emulsion & nettle pesto (gf)
(£4 supplement)

Sides

Seasoned Chips 3.00

Buttered Jersey Royals 3.50

Roasted baby carrots 3.50

Desserts

White Chocolate Panna cotta with Yorkshire rhubarb & gingerbread

Rum & Raisin Pudding with nutmeg ice cream

Elderflower Fool with mint sponge & lime & sorrel sorbet

Dark Chocolate Tart with blood orange gel & artichoke ice cream

Meadowsweet Cheesecake with strawberries & basil

Dalton's Ice cream 2.00 per scoop (ask a server for flavours)

British Cheese Selection with gooseberry chutney & Peter's Yard crackers 9.95

Godminster Oak Smoked Cheddar, Berkshire Wigmore, Cheshire Burt's Blue, Herefordshire Ragstone

*Please make us aware of any allergy/dietary requirements prior to your order. Garnishes are subject to change based on availability of the products.