

Little Seeds

Spring Menu 2026
May 14th – July 11th



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



Spring onion & asparagus broth, chive & black garlic

Rabbit Crumpet, carrot & tarragon

Squid Ink croustade, smoked cod's roe, lemon & dill

Seeded Malt Bread, beef fat spread & smoked honey & herb butter

Wye Valley White Asparagus, chervil & vadouvan

Scottish Langoustine, IOW tomatoes, cucumber & dill

Cornish Brill, seaweed, fermented mushroom & herb garden sauce

Lake District Hogget, Jersey royal, wild garlic

Colston Basset Cheese Tartlet, sage, walnut, PX

Staffordshire Strawberry, Oplays white chocolate & elderflower

Treats

£97 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