

Little Seeds

Autumn Menu 2026
1st October- 23rd December



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



Baron Bigod, truffle & chive tart

Devonshire Crab, turnip, anise hyssop

Pressed potato, smoked eel, apple marigold

Mini Baguette, lemon verbena butter,
picked walnut & chicken liver parfait

Smoked beetroot tartare, horseradish,
black garlic & dill

Cornish Halibut, native mussel, crown
prince squash & shiso

Pheasant breast, parsnip, hen of the
woods, elderberry

Fallow Deer, salsify, cavolo Nero, juniper &
pear

Stinking bishop, rosemary brioche, plum
porter, granny smith

Damon, Medler, hazelnut

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