

Little Seeds

A La Carte Menu Autumn 2021

Nibbles

Malt Bread with whipped butter (v) 3.5
Garden herb marinated Olives (v) 4
Cobble Lane Charcuterie 12

Starters

Slow cooked heritage hens' egg (v) 8
Toasted brioche, pickled mushroom & watercress velouté
Arbroath Smoked Haddock & Leek Tart 8
Chive emulsion & Nori Powder
Slow braised Ox Cheek Croquette 9
Smoked celeriac puree, lovage & pickled celery
Cornish Lobster & Heritage Isle of Wight Tomatoes 12
Sea herbs, seaweed cracker & Chamomile broth

Mains

Tea Brined Buttermilk Fried Chicken 16
Seasoned chips, kohlrabi remoulade, gherkin ketchup & charred corn
Roasted Hispi Cabbage (v) 14
Creamed kale, Anya potatoes, wild mushroom & black garlic sauce
Lake District Hogget Rump 24
Carrot & cumin fondant, garlic capers & lamb cassoulet
Cornish John Dory 25
Potato terrine, brassicas, hazelnuts & lemon verbena beurre blanc
Salt Aged Creedy Carver Duck 26
Salt baked beetroot, duck fat hassle back potatoes & spiced orange sauce

Desserts

Fig Leaf Panna cotta 8
Roasted fig, almond meringue & quince
Blackberry Parfait 8
Walnut tuile, caramelised apple & sweet woodruff & yoghurt ice cream
Dark Chocolate Guinness Cake 9
Cardamon poached pear, hogweed seed ice cream
PSL Choux Bun 9
Coffee crème patisserie, spiced pumpkin & salted caramel sauce

British Cheese Selection 12

Oak Smoked Godminster, Yorkshire Blue, Barom Bigod, Ragstone Goats; served with rhubarb chutney & Peter's yard sourdough crackers

*Please make us aware of any allergy/dietary requirements prior to ordering. Garnishes are subject to change based on availability of ingredients.

Little Seeds

A Taste of Little Seeds

Snacks

Malt bread, whipped butter

Heritage egg, crispy potato, pickled mushroom & watercress
Sancerre Domaine Trois Noyers, France

Cornish John Dory, brassicas & lemon verbena beurre blanc
(Vegetarian- Heritage Tomatoes, black olive & feta)
Ama Vida Albarino Rias Baixas Bodegas Gallegas, Spain

Salt Aged Creedy Carver Duck, beetroot & spiced orange sauce
(Vegetarian -Roasted Hispi Cabbage, wild mushroom, truffle & kale)
Cantus Reserve Pinot Noir, Chile

Blackberry Parfait, apple, walnut & woodruff

Optional Cheese course (+£12pp)

Guinness Cake, Dark Chocolate & Hogweed seed ice cream
Amontillado Micaela Sherry

Treats

Tasting menu £60 per person
Wine Pairing £25 per person

* A minimum of 72 hours' notice is required for any dietary requirements A 10% discretionary service charge will be added to your final bill, this is shared equally between the whole team.

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