

# Little Seeds

Autumn 2020

## Nibbles

- Malt Bread with whipped butter (v) 3.5
- Garden Herb Marinated Olives (Ve) 4
- Duck ham, hoi-sin, cucumber & spring onion 4.5

## Starters

- Cajun Vegetable Soup with malt bread (v) 5
- Burrata with baby basil & Isle of Wight heritage tomatoes (v) 7
- Smoked bacon & Spring onion croquette, salt baked pineapple & tomato chutney 7.5
- Devonshire trout cured & torched, smoked beetroot, gherkin, radish and roe 9

## Mains

- Buttermilk Fried Chicken Breast, barbeque sauce, hot mayo, chips & charred corn 15
- Sumac Roasted Broccoli with butterbean mash, red pepper salsa & toasted almonds (v) 12
- Hake Fillet, Romanesco sauce, Tenderstem broccoli, salsa Verde & crispy potatoes 17
- West Country Venison Loin & hot pot, mushroom ketchup, pear & red wine & elderberry sauce 24
- Stone bass, pomme puree, courgette & basil, black olive crumb & bouillabaisse sauce 19
- Staffordshire Fillet Steak, Anise carrot, truffle pomme puree, broccoli & PX sauce 28

## Sides

- Seasoned Chips 3
- Tenderstem broccoli with toasted almonds 3
- Anise carrots with puffed buckwheat 2.5

## Desserts

- Plum Parfait with poached plums, lemon verbena & poppyseed tuile 8
- Rum & Raisin pudding with nutmeg ice cream 7.5
- Chocolate Brownie with dark chocolate cream & damson gel 9
- Meadowsweet Panna cotta with wild blackberries & tarragon meringue 8
- Dalton's Ice cream 2.00 per scoop  
(Vanilla, Wild Strawberries & cream, salted caramel)

- British Cheese Selection with plum chutney & Peter's Yard crackers 10
- Cornish Gouda, Cheshire Burt's Blue, Baron Bigod, 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.