

Little Seeds

A La Carte Menu

Nibbles

Garden herb marinated olives (v) 4.5

Wild Farmed Flour Baguette with chive butter 5

Starters

Jerusalem Artichoke & Black Truffle 13

Parsley, truffle mustard & Old Winchester cheese sauce (V)

Slow Roasted Pork Shoulder Croquette 14

Apple & caraway chutney, cider vinaigrette dressed frisée

Hand Dived Orkney Scallop 15

blackcurrant wood emulsion, lemon thyme, roasted hazelnuts, roe sauce

Mains

Roasted Cauliflower Agnolotti 25

Pickled grapes, Lincolnshire Poacher, yeast & dill crumb, lemon gel (V)

Cornish Cod 36

Wye Valley asparagus, morel stuffed with chicken & tarragon mousse, lemon & tarragon sauce

Irish Beef Sirloin with slow cooked short rib 38

Caramelized celeriac puree, spring onion, lovage, champ, smoked bone marrow bordelaise sauce

Desserts

Yorkshire Rhubarb & Tonka 13

Rhubarb compote, Tonka set cream, ginger crumb & rhubarb sorbet

Madagascan Vanilla Rice Pudding 13

Pineapple jelly, nutmeg ice cream, rum poached pineapple, puffed rice & milk crisp

Stinking Bishop 10

rosemary brioche, Plum Porter gel, granny smith apple

Our current opening hours:

Wednesday/ Thursday 6:30-11pm Friday/Saturday 12.30-3.30pm/6:30-11pm

*Please make us aware of any allergy/dietary requirements upon booking. A 12.5% discretionary service charge will be added to your bill, this is shared equally between all team members