

Little Seeds

A La Carte Menu August 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 8
Toasted brioche pea puree & ham crisp
Cured Cornish Mackerel 8
Cucumber ketchup, watercress gazpacho & horseradish
Slow braised Ox Cheek Croquette 9
Smoked celeriac puree, lovage & pickled celery
Heritage Isle of Wight Tomatoes (v) 7
Confit tomatoes, tapenade, toasted seeds, feta cheese & tomato dashi jelly

Mains

Tea Brined Buttermilk Fried Chicken 16
Seasoned chips, kohlrabi remoulade, gherkin ketchup & charred corn
Vadouvan Spiced Cauliflower Croquette (v) 14
New potato, pickled grapes, mint & raisins
Welsh Lamb Rump 22
Dukka spiced lamb samosa, salsa Verde, Jersey royals & peas
Stone bass Fillet 20
Diced potatoes, courgette & basil puree, Cornish crab bouillabaisse
West Country Venison Loin 24
White bean puree, mushroom ketchup, king oyster mushroom, board beans black garlic & truffle

Desserts

White chocolate & lemon verbena panna cotta 8
Blueberry, lemon curd and white chocolate crumb
Choux Bun 9
hazelnut praline, fig leaf crème & dark chocolate sauce
Bruce Farm Strawberries 8
Lemon thyme shortbread, preserved elderflower crème, Szechuan meringue
Raspberry Parfait 8
Caraway tuile, hibiscus gel & sweet woodruff & yoghurt ice cream

British Cheese Selection 12

Smoked Godmister, Yorkshire Blue, Baron Bigod, Ragstone goats; served with Quince & peters 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.