

# Little Seeds

## Tapas & Wine

### *To Nibble*

Salted Almonds	4
Marinated Gordal Olives	4
with orange, garlic & thyme	
Mini bread sticks	3.5
With black olive tapenade	
Rustic Bread	3.5
Olive oil & PX vinegar	
Ham Croquettes	7 (additions 1.5)
Truffle ketchup	

### *Cobble Lane Charcuterie Board*

Bresaola	
Air-dried and cured beef with fresh herbs, red wine & balsamic	
Coppa	
Cured with spices and matured for 3 months	
Fennel & garlic Salami	
Fresh clean fennel with a little red wine & garlic	

All three meats served with cornichons 12

### *Cheese Board*

Aged Manchego with honey	
Made from the milk of Manchega sheep	
Picos Blue	
Pasteurised cow's cheese, matured in maple leaf	
Ragstone Goats	
Soft, matured British goat's cheese	

Served with quince, walnuts & sourdough  
crackers 11

### *Fish*

Pan seared Hake	11
With Romanesco sauce, crispy leek	
Cured Mackerel	8
Cucumber & watercress gazpacho, horseradish cracker	

### *Meat*

Ox Cheek Croquette	9
Kohlrabi remoulade & lovage	
Pork & Chorizo meatballs	8
Tomato & basil sauce	

### *Vegetables*

Patatas Bravas	6
Diced potatoes with brava sauce & aioli	
Isle of Wight Heritage Tomatoes	5.5
With soft cheese & toasted seeds	
Tortilla Espanola	5
Potato & onion omelette with roasted garlic aioli	

### *Desserts*

Sea Salt & Dark Chocolate Pave	9
Olive oil ice cream & anise tuile	
Crema Catalana	6.5
Lemon thyme shortbread	

Menu Served:  
Saturday 12-3.30pm  
Sunday 12-6pm

Please make us aware of any  
allergy/dietary requirements prior to your  
order.

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## Tapas & Wine

	175ml	500ml	Bottle
<b>Whites</b>			
Pinot Grigio I Gadi Bennati	5.5	14	21
Italy			
Supper Club Sauvignon Blanc	6.5	16.5	25
New Zealand			
Sympathy For The Devil Verdejo/Sauv Blanc	7	17	26
Spain			
Ama Vida Albariño Rias Baixas Bodegas Gallegas	7.5	18.5	28
Spain			
<b>Reds</b>			
Tondeluna Tinto Bodegas Vallemayor Tempranillo	6	15	23
Spain			
Cantus Reserve Pinot Noir	6	15	23
Chile			
Chianti - Tuscany Sangiovese Org	7.5	18	27
Italy			
Highway To Hell - Valencia Monastrell	7	17	26
Spain			
<b>Rose</b>			
Pinot Grigio Blush, Veneto	5	12.5	19
Italy			
Rioja Vallemayor Rosado Tempranillo/Garnacha	6	15	23
Spain			
<b>Sparkling</b>	125ml	Bottle	
Campo del Passo Rosè		28	
DOC Extra Dry Glera/Pinot Noir			
Prosecco Campo del Passo DOC Extra Dry	7	25	

### Beers & Ciders

Alhambra Especial	4.6
(Pint/Half Pint)	
Freedom Brewery Pilsner	3.5
(330ml bottle)	
Cornish Orchards Gold	4.5
5% (500ml bottle)	
Cornish Orchards Blush	4.5
4% (500ml bottle)	
Estrella Free Damn	3
(0% Lager 250ml bottle)	

<b>Gin</b>	25ml
Bombay Sapphire	3.5
Tiger Rhubarb	3.5
Hendricks	4
Whitley Neill Pink Grapefruit	4
Bathtub Gin	4

### Cocktails

Rose Sangria	7
Rose, orange, strawberries, mint & sparkling water	
Strawberry & Mint Martini	7.5
Smirnoff vodka, strawberry, passoa, lime & mint	
Lemon Verbena Collins	8
Whitley Neill Gin, lemon, sugar & soda	
Aperol Spritz	8
Aperol, prosecco & soda	

<b>Sherry</b>	50ml
Manzanilla Micaela	4.5
Amontillado Micaela	4