

Little Seeds



Welcome to Little Seeds,

We started our journey in June 2016 with the aim of bringing a new dining experience to the area.

The menu's we offer today are a product of dedication to the industry, a passion for high quality and influence from our herb garden.

Our aim is to source incredible ingredients from around the UK and forage within Staffordshire.

We hope to be a little better each day and offer each guest a memorable experience.

We hope you enjoy your meal with us.

Jake & Sophie



Snacks

Wildfarmed Flour Baguette with lovage butter

Jerusalem Artichoke, Black Truffle & Old Winchester

Hand Dived Orkney Scallop, blackcurrant wood, lemon thyme, hazelnut, roe sauce

Cornish Monkfish, Potato, sorrel & Vadouvan

Highland Venison Loin, Parsley root & Pink peppercorn sauce

*Colston Basset Stilton Set Cream
With Sage biscuit, PX soaked raisins,
candied walnuts & garden herbs
+£12pp*

Poached Rhubarb & Madagascan vanilla Rice Pudding

Treats

£90 per person

Paired Wines

Grove Estate Brut Sparkling
Eccleshall

Gusbourne Guinevere Chardonnay 2021
England

Aloe Tree Chenin Blanc
South Africa

Chateau Ka, 2021
Bekka Valley, Lebanon

Heaven on Earth Muscat, South Africa

£60 per person

Available Wednesday-Saturday from 6.30pm

*Please call our team to discuss any dietary requirements prior to booking.
A 12.5% discretionary service charge will be added to your bill, this is shared equally between all team members

