

# Little Seeds

A La Carte Menu  
September 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 (v) 8  
Toasted brioche, pickled mushroom & watercress velouté  
Smoked Haddock & Leek Tart 8  
Chive emulsion & Nori powder  
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  
Roasted Hispi Cabbage (v) 14  
Creamed kale, Anya potatoes, wild mushroom & black garlic sauce  
Lake District Hogget Rump 24  
Carrot & cumin fondant, garlic capers & lamb cassoulet  
Cornish John dory 25  
Potato terrine, brassicas, hazelnuts & lemon verbena beurre blanc  
Salt Aged Creedy Carver Duck 26  
Salt baked beetroot, duck fat hassle back potatoes & spiced orange sauce

## 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.