

# Little Seeds

## A La Carte Menu Sample Sunday Menu

Two Courses £23      Three Courses £27

### Starters

Slow cooked heritage hens' egg (v)

Toasted brioche, pickled mushroom & watercress velouté

Slow braised Ox Cheek Croquette

Smoked celeriac puree, lovage & pickled celery

Heritage Isle of Wight Tomatoes

Toasted seeds, olive tapenade & feta

### Mains

Staffordshire Topside of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables

Buttermilk Fried Chicken

Seasoned chips, kohlrabi remoulade, gherkin ketchup & charred corn

Roasted Hispi Cabbage (v)

Creamed kale, Anya potatoes, wild mushroom & black garlic sauce

Lake District Hogget Rump

Carrot & cumin fondant, garlic capers & lamb cassoulet

Salt Aged Creedy Carver Duck

Salt baked beetroot, duck fat hassle back potatoes & spiced orange sauce

### Desserts

White chocolate & lemon verbena panna cotta

Anise blueberries, lemon curd and white chocolate crumb

Chocolate Pave

Walnut tuile, olive oil ice cream

Bruce Farm Strawberries

Lemon thyme shortbread, preserved elderflower crème, Szechuan meringue

Blackcurrant Parfait

walnut tuile, caramelised apple & sweet woodruff & yoghurt ice cream

\*Please make us aware of any allergy/dietary requirements prior to ordering. Garnishes are subject to change based on availability of ingredients.