

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 & Bread

Jerusalem Artichoke, Black Truffle & Old Winchester

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

Cornish Cod, Wye Valley asparagus, morel & tarragon

Irish Beef, caramelised celeriac, lovage, bordelaise sauce

Stinking Bishop, rosemary brioche, Plum Porter gel, granny smith apple
+£10pp

Poached Rhubarb & Madagascan vanilla Rice Pudding

Treats

£90 per person

Paired Wines

Grove Estate Brut Sparkling Eccleshall

Santa Tresa Viognier Grillo Sicily

Aloe Tree Chenin Blanc South Africa

Roureda Llicorella Priorat 2015 Spain

Heaven on Earth Muscat, South Africa

£60 per person

*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

