

Odette's
RESTAURANT

Starters

Pea velouté, goats curd, kalamata olive, lemon
or
Crispy pigs head, sauce gribiche, pickled mooli & crackling

Main Courses

Goosnargh chicken, stuffed morel, tart fine, asparagus
or
Red mullet, pink fur, crispy squid, chorizo, aioli

Desserts

Blackberry soufflé, bay leaf ice cream, hazelnut
or
Caerphilly cheese, fruit chutney, Nain`s Bara brith

£45 per person

Head Chef | Tom Dixon
Chef Patron | Bryn Williams

Menu might be subject to changes due to seasonality and produce availability
Please note this is a sample menu

Please inform your waiter of any food allergy or special dietary requirement
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot