

# *Odette's*

## RESTAURANT

### Selection of Snacks

(Supp- £5 per person)

#### Starters

Citrus cured salmon, wasabi, mooli radish, sesame rice cracker  
or  
Steak tartare, sauce gribiche, beef crouton, stout pickled onions

#### Main Courses

Cornish Halibut, pearl barley, Jerusalem artichoke, duck ham  
or  
Goosnargh duck, braised endive, confit carrot, blood orange

#### Desserts

Bara Brith custard tart & Yorkshire Rhubarb  
or  
Caerphilly cheese, fruit chutney & crackers

£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