

Odette's

RESTAURANT

Selection of Snacks

Starters

English asparagus, slow cooked egg, brioche & Parmesan

or

Cornish crab, grapefruit, avocado, hazelnut, treacle bread

Main Courses

Welsh lamb, pommes fondant, charred gem, smoked anchovy

or

Cornish cod, crushed peas, mint & bacon

& Selection of seasonal sides

Desserts

Odette's Jaffa cake

or

Selection of British cheese, fruit chutney, Nain's Bara brith

Tea, Coffee & Petit four

£60 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