

# Odette's

## RESTAURANT

Tasting menu £44

Salmon/ Egg / Brill / Beef / Chocolate

*Wine flight 38*

*Fine wine 65*

## Weekend Lunch Menu

### Starters

Slow cooked Burford brown egg, mushroom textures, wild garlic

Loch Duart cured salmon, brown crab, apple, kohlrabi

Welsh Rose veal choux farcie, cauliflower, pine nut, grapes

Ham hock & black pudding terrine, smoked rosemary mayonnaise, sourdough

### Mains

Roast cauliflower, soft polenta, trompettes, hazelnut

Baked cod, Grenobloise, pink fur potato, seaweed

Goosnargh duck leg, turnip, blood orange, endive

Wild brill, Jerusalem artichoke, oyster mushroom, chicken veloute

Sirloin & cheek of Welsh beef, pomme Anna, cabbage, yuzu  
(£8 supplement)

### Desserts

Baked vanilla cheesecake, nutmeg, sea buckthorn

10 Week Caerphilly cheese, spiced pear chutney, Bara brith

Apricot soufflé, chocolate & Tonka bean ice cream  
(Cooked to order)

Odette's Jaffa cake, clementine, orange cream  
(£4 supplement)

**2 courses 24.95**

**3 courses 29.95**

### Sides

Hasselback potato, crème fraiche, chives 4

Charred Romaine lettuce, Parmesan & garlic 4

Head Chef | Will Gordon

A service charge of 19.5% will be added to the final bill