

Odette's

RESTAURANT

Tasting menu £44

Salmon / Egg / Brill / Beef / Chocolate

Wine flight 38

Fine wine 65

Lunch Menu

Starters

Slow cooked Burford brown egg, mushroom textures, wild garlic

Brown crab custard, Alphonso mango, onion, chilli, sourdough

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

Glazed pork cheek, prawn cannelloni, scorched onion, dashi

Mains

Roast cauliflower, soft polenta, trompettes, hazelnut

Baked cod, Grenobloise, pink fur potato, seaweed

Confit Goosnargh duck leg, turnips, blood orange, endive

Braised Welsh beef cheek, pomme Anna, cabbage, yuzu

Wild brill, Jerusalem artichoke, oyster mushroom, chicken veloute
(£8 supplement)

Desserts

Yorkshire rhubarb & blood orange trifle, hazelnuts

Ticklemore goats cheese, spiced pear chutney, Bara brith
(Morfydd Williams 1915-2017)

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

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

2 courses 16.95

3 courses 21.95

Sides

Hasselback potato, crème fraiche, chives 4

Charred Romaine lettuce, Parmesan & garlic 4

Head Chef | Will Gordon

A service charge of 12.5% will be added to the final bill
Please inform your waiter of any food allergy or special dietary requirement