

# 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

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

Braised Welsh beef cheek, pomme Anna, cabbage, yuzu

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

#### Desserts

Yorkshire Rhubarb & blood orange Trifle

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 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