

Odette's

RESTAURANT

Tasting menus £49

Asparagus / Egg / Brill / Beef / Chocolate

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Wine flight 38

Fine wines 65

Starters

Glazed pork cheek, prawn cannelloni, scorched onion, dashi 9

Slow cooked Burford brown egg, mushroom textures, wild garlic 8

Wye valley asparagus, brioche, Parmesan, yuzu 12

Brown crab custard, Alphonso mango, onion, chilli, sourdough 10

Mains

Roast cauliflower, soft polenta, trompettes, hazelnut 17

Wild Brill, Jerusalem artichoke, oyster mushroom, chicken velouté 25

Goosnargh duck breast, turnip, blood orange, endive 22

Baked Cornish cod, Grenobloise, pink fur potato, seaweed 23

Sirloin & cheek of Welsh beef, pomme Anna, cabbage, yuzu 28

Desserts

Gariguette strawberries, yoghurt, caramelized white chocolate 9

Selection of British cheese, pear chutney, Nain`s Bara brith 12.5
(Morfydd Williams 1915-2017)

Odette`s Jaffa cake, clementine, orange cream 9

Apricot soufflé, chocolate & Tonka bean ice cream 8
(Cooked to order)

Sides

Hasselback potato, crème fraiche, chives 4

Charred Romaine lettuce, Parmesan & garlic 4

Head chef | Will Gordon