



Sunday Lunch at Odette's

Starters

Sea bream ceviche, peach, lavender, oyster, mint

Chicken liver parfait, celeriac remoulade, pickled kohlrabi, sourdough toast

Crisp chicken wings, cauliflower, sultana, capers, quinoa

Butternut squash soup, nutmeg Chantilly, sourdough bread

Mains

Pan fried sea bream, squid, summer vegetable minestrone

Corn-fed chicken, lettuce, Girolles, lardo, Caesar dressing

Welsh Black Beef, roast potatoes, garden carrots, horseradish, Yorkshire pudding

Grilled garden leeks, black garlic, buttermilk, barley, mushroom

Sides

BBQ Garden potatoes, cheese, onion, summer truffle 6

Season vegetables from the garden 4

Desserts

Apricot soufflé, chocolate & Tonka bean ice cream

Spiced squash terrine, orange, pecan, yogurt & maple sorbet

Odette's Jaffa cake, caramelized cream, almond

Westcombe Cheddar, Fig chutney, Nain's Bara brith

2 courses £28

3 courses £33

Head Chef | Will Gordon
Chef Patron | Bryn Williams

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
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot