

Odette's

RESTAURANT

Lunch Menu 24th - 28th October

Our lunch menu is driven by the fruit and vegetables from our kitchen garden

Starters

Butternut squash soup, trompette mushroom, chestnut, Parmesan

Crayfish lasagne, crab bisque, tomato, sea purslane

Main Courses

Welsh Lamb suet pudding, garden vegetables, kidney sauce

Garden leeks, slow cooked egg, goats cheese, mushroom

Sides

Seasonal vegetables from the garden 4

BBQ garden potatoes, cheese, onion & autumn truffle 6

Desserts

Garden apple tart tatin & bay leaf ice cream

Westcombe cheddar, fruit chutney, Nain's Bara brith
(Morfydd Williams 1915-2017)

2 courses 17

3 courses 22

All prices include VAT at the current rate. A service charge of 12.5% will be added to your bill
Please inform your waiter of any food allergy or special dietary requirement
Although filleted, our fish dishes may occasionally contain small bones