

Odette's

RESTAURANT

Tasting menus 49

Salmon / Egg / Brill / Beef / Chocolate

Artichoke / Egg / Barley / Cauliflower / Chocolate -**V**

Wine flight 38

Fine wines 65

Starters

Glazed pork cheek, prawn, scorched onion, dashi 9

Slow cooked Burford brown egg, mushroom textures, watercress 8

Cured salmon, crab, kohlrabi, apple, cucumber 12

Rose veal choux farcie, cauliflower, pine nut, grapes 7

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

Yorkshire rhubarb & blood orange trifle 7

Selection of British cheese, pear chutney, Bara brith 12.5

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