

# *Odette's*

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## RESTAURANT

### Sunday Lunch Menu

#### Starters

Line caught Cornish mackerel, blueberries, lavender, oyster  
Brown crab custard, white crab, celery, peach & hazelnut  
Garden tomato Gazpacho, watermelon, basil, cucumber  
Crispy Pigs head, pickled mooli, black garlic, apple

#### Mains

Poached Cornish Plaice, Veronique, pine nuts, parsley mash  
Corn-fed chicken, lettuce, Girolles, lardo, Caesar dressing  
Grilled garden leek, slow cooked egg, kale, mushroom  
Welsh Black Beef, roast potatoes, garden carrots, horseradish, Yorkshire pudding

#### Sides

Mac & cheese, summer truffle 6  
Tomato, Buffalo mozzarella, basil 4

#### Desserts

Apricot soufflé, chocolate & Tonka bean ice cream  
English strawberry Pavlova, meadowsweet cream, lemon  
Odette's Jaffa cake, caramelized cream, almond  
Westcombe Cheddar, spiced apricot chutney, Nain's Bara brith  
(Morfydd Williams 1915-2017)

**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