

# *Odette's*

RESTAURANT

## Selection of Snacks

### Starters

Citrus cured salmon, baked beetroot, horseradish & fennel

or

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

### Main Courses

Beef sirloin, braised shoulder, hash brown, carrot, onion

or

Cornish Turbot, brisket, consommé, cockles & sea herbs

Served with a selection of seasonal sides

### Desserts

Odette's Jaffa cake, salted milk & nibbed cocoa

or

Selection of British cheese, pear chutney, Nain`s Bara brith

Tea, Coffee & Petit four

£60 per person

Head Chef | Tom Dixon  
Chef Patron | Bryn Williams

Menu might be subject to changes due to seasonality and produce availability  
Please note this is a sample menu

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