

Odette's

RESTAURANT

Lunch Menu, 6th - 10th March

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

Starters

Baked beetroot, blood orange, ricotta, mint

Confit duck, consommé, shitake mushroom, chestnut

Main Courses

Cornish Haddock, cabbage, guanciale, parsley veloute

Hand-cut tagliatelle, kale pesto, Parmesan

Sides

Seasonal vegetables from our garden 4

BBQ garden potatoes, cheese, onion & truffle 6

Desserts

Peanut butter parfait, banana custard, chocolate

18 month Caerphilly cheese, 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