

# Odette's

## RESTAURANT

Tasting menu £44

Salmon/ Egg / Brill / Beef / Chocolate

*Wine flight 38*

*Fine wine 65*

## Weekend Lunch Menu

### Starters

Slow cooked Burford brown egg, mushroom textures, wild garlic  
Brown crab custard, Alphonso mango, Tropea onion, chilli, sourdough  
Welsh Rose veal choux farcie, cauliflower, pine nut, grapes  
Glazed pork cheek, prawn cannelloni, scorched onion, dashi

### Mains

Roast cauliflower, soft polenta, trompettes, hazelnut  
Baked cod, Grenobloise, pink fur potato, seaweed  
Confit Goosnargh duck leg, blood orange, turnip, endive  
Wild brill, Jerusalem artichoke, oyster mushroom, chicken velouté  
Sirloin & cheek of Welsh beef, pomme Anna, cabbage, yuzu  
(£8 supplement)

### Desserts

Apricot soufflé, chocolate, Tonka bean ice cream  
(cooked to order)  
10 Week Caerphilly cheese, spiced pear chutney, Bara brith  
Yorkshire rhubarb & blood orange trifle  
Odette's Jaffa cake, clementine, orange cream  
(£4 supplement)

**2 courses 24.95**

**3 courses 29.95**

### Sides

Hasselback potato, crème fraiche, chives 4  
Charred Romaine lettuce, Parmesan & garlic 4

Head Chef | Will Gordon

A service charge of 19.5% will be added to the final bill