

Odette's

RESTAURANT

Sunday Lunch Menu

Starters

Crisp chicken wing, wet garlic, smoked almonds, garden chard

Chilled cucumber & horseradish gazpacho, feta, mint

Line caught mackerel, blueberries, oyster, lavender

Brown crab custard, white crab, mango, sourdough bagel

Mains

Sea trout, tomato, aubergine, olive, wild garlic gnocchi

Pan-fried sea bream, squid, spring vegetable minestrone

Portobello mushroom, parmesan, Grelot onion, garden chard

Corn-fed roast chicken, lettuce, girolle, lardo

Welsh lamb loin, kohlrabi, wet garlic, almonds & mint jelly
(£8 supplement)

Sides

Garden new potatoes & seaweed 4

Butter roast courgette & basil 4

Desserts

Apricot soufflé, chocolate & Tonka bean ice cream

Gariguetto strawberries, yoghurt pannacotta, caramelised white chocolate

Raspberry pavlova, meadowsweet, lemon curd

Caerphilly cheese, pear chutney, Nain's Bara brith
(Morfydd Williams 1915-2017)

2 courses £26

3 courses £32

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