

# Odette's

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## RESTAURANT

### tasting menu

**for the entire table**

Citrus cured salmon, wasabi, mooli radish, sesame rice cracker

Crispy Pigs head, sweet pickle relish, baked apple & crackling

Cornish Turbot, brisket, consommé, cockles & sea herbs  
(Great British Menu)

Welsh lamb, braised shoulder, artichoke, courgette & basil

Selection of British cheese, plum chutney, Nain's Bara brith

Odette's Jaffa cake, milk sorbet, nibbed cocoa

### vegetarian tasting menu

Heritage tomato & basil tart, goats curd, black olive, balsamic

Violet artichokes, tapenade, courgette & basil

Tarragon gnocchi, broad beans & girolles

White onion risotto, pickled trompette mushroom, pecorino

Selection of British cheese, plum chutney, Nain's Bara brith

Odette's Jaffa cake, milk sorbet, nibbed cocoa

**£56 per person**

Wine pairing £45 | Premium Wine pairing £85 per person

*This is a sample menu that changes regularly due to seasonal produce  
For latest menu please telephone the restaurant*

Head Chef | Tom Dixon  
Chef Patron | Bryn Williams