

# Odette's

## RESTAURANT

### A la Carte menu

#### starters

Mackerel, cucumber, dill <i>Dill cured mackerel, smoked mackerel rillettes, pickled mooli, cucumber &amp; pear</i>	12
Beetroot, goats cheese, walnut *(N) <i>Beetroot tart, goats cheese mousse, beetroot chutney, walnut pesto, kalamata olive</i>	9
Pigs head, gribiche, apple <i>Crispy Pigs head, sauce gribiche, baked apple puree, sage &amp; crackling</i>	10

#### mains

Truffle, mushroom, mascarpone <i>Winter truffle &amp; mushroom risotto, aged parmesan, mascarpone, pickled shimeji mushroom</i>	24
Beef, onion, potato <i>Braised short rib of pedigree Welsh black beef, smoked potato, bacon, onion &amp; mushroom</i>	29
Market fish, mussels, celeriac <i>Market fish, crisp cornish mussels, baked celeriac, hispi cabbage, wholegrain mustard sauce</i>	26

#### sides

Garden potatoes & seaweed butter	4.5
Garden vegetables	4.5

#### cheese & desserts

Chocolate, orange, milk <i>Odette's Jaffa cake, confit orange, salted milk ice cream, cocoa nibs</i>	10
Blackberry, apple, bay leaf <i>Blackberry soufflé, garden apple sorbet, bay leaf custard, oat crumble</i>	9
Cheese, fruit, bara brith <i>A selection of British cheese served with garden fruit chutney &amp; Nain's Bara brith (Morfydd Williams 1915-2017)</i>	12

**(GF) - Gluten Free, (N) - Contains Nuts**  
Head Chef | Tom Dixon  
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