

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Vegetables *(N)

Beetroot tart, goats cheese, beetroot chutney, walnut pesto, kalamata olive
Graham's Fine White Port, Douro, Portugal NV [100ml]

Fish

Market fish, crisp mussels, baked celeriac, hispi cabbage, wholegrain mustard sauce
Mâcon-Solutré Chardonnay, Jean-Pierre Sève, Burgundy 2018 [100ml]

Meat

Braised short rib of Welsh black beef, smoked potato, bacon, onion & mushrooms
Rocher-Calon Montagne-St-Emilion, Bordeaux 2017 [125ml]

Cheese

A selection of British cheese, garden fruit chutney & Nain's Bara brith
(Morfydd Williams 1915-2017)
Domaine Bousquet Malbec Dulce, Tupungato valley, Argentina 2018 [75ml]

Fruit *(N)

Floating island, blackberry, bay leaf
Royal Tokaji Late Harvest, Tokaji, Hungary 2017 [75ml]

Chocolate

Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs
Château Guiraud, Petit Guiraud Sauternes, France 2016 [75ml]

Tea, Coffee & petit four

Tasting Menu - £70 per person

Wine pairing - £60 per person

*(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

Odette's

RESTAURANT

Vegetarian Tasting Menu

Soda bread & Snacks

Vegetables *(N)

Beetroot tart, goats cheese, beetroot chutney, walnut pesto, kalamata olive
Graham's Fine White Port, Douro, Portugal NV [100ml]

Cauliflower *(N)

Roasted cauliflower, spiced lentils, caper, raisin, pine nut dressing
Mâcon-Solutré Chardonnay, Jean-Pierre Sève, Burgundy 2018 [100ml]

Risotto

Winter truffle & mushroom risotto, mascarpone, pickled mushroom
Rocher-Calon Montagne-St-Emilion, Bordeaux 2017 [125ml]

Cheese

A selection of British cheese, garden fruit chutney & Nain's Bara brith
(Morfydd Williams 1915-2017)
Domaine Bousquet Malbec Dulce, Tupungato valley, Argentina 2018 [75ml]

Fruit *(N)

Floating island, blackberry, bay leaf
Royal Tokaji Late Harvest, Tokaji, Hungary 2017 [75ml]

Chocolate

Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs
Château Guiraud, Petit Guiraud Sauternes, France 2016 [75ml]

Tea, Coffee & petit four

Tasting Menu - £70 per person

Wine pairing - £60 per person

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