

# Odette's

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## RESTAURANT

### tasting menu

**for the entire table**

Soused Cornish mackerel, crème fraiche, carrot, rock samphire

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

Halibut, pearl barley, Jerusalem artichoke, duck ham

Beef sirloin, glazed cheek, pomme paillason, shallot, cabbage

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

Odette's Jaffa cake, blood orange, sorbet

### vegetarian tasting menu

Pumpkin velouté, slow cooked egg, shitake, treacle bread

Hispi cabbage, celeriac remoulade, prune ketchup

Jerusalem artichoke & Pearl barley risotto

Spaetzle, wild mushrooms, chestnut & sage

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

Odette's Jaffa cake, blood orange, sorbet

£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