

# Odette's

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## RESTAURANT

### tasting menu

**for the entire table**

Citrus cured salmon, baked beetroot, horseradish & fennel

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

Cod Grenobloise, brown shrimps, smoked potato, parsley

Beef sirloin, braised shoulder, hash brown, carrot & onion

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

Odette's Jaffa cake, salted milk, nibbed cocoa

### vegetarian tasting menu

Leek & potato soup, slow cooked egg, Caerphilly scone

Roast celeriac, pearl barley, walnut pesto, cider dressing

Charred broccoli, romesco sauce, aioli, pickled lemon

Aged Parmesan risotto, winter truffle, trompette de la mort

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

Odette's Jaffa cake, salted milk, nibbed cocoa

**£60 per person**

Wine pairing £49 | 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*

*Vegan tasting menu also available (pre-booking advised)*

Head Chef | Tom Dixon  
Chef Patron | Bryn Williams