

Odette's

RESTAURANT

tasting menu

for the entire table

Citrus cured salmon, pickled cucumber, horseradish, dill

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, pear chutney, Nain's Bara brith

Odette's Jaffa cake, clementine, orange curd

vegetarian tasting menu

Hispi cabbage, celeriac remoulade, prune ketchup

Duck egg, leek & potato velouté, pomme dauphine

Aged parmesan risotto

Spaetzle, wild mushrooms, chestnut & sage

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

Odette's Jaffa cake, clementine, orange curd

£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