

Odette's

RESTAURANT

starters

Steak tartare, sauce gribiche, beef crouton, stout pickled onions	12
Crispy Pigs head, celeriac remoulade, prune ketchup, crackling	8
Slow cooked Duck egg, leek & potato velouté, shitake mushroom	9
Citrus cured salmon, pickled cucumber, horseradish, dill	13

mains

Spaetzle, wild mushrooms, cavolo nero, chestnut & sage	19
Cornish Turbot, brisket, consommé, cockles & sea herbs (Great British Menu 2006)	28
Halibut, pearl barley, Jerusalem artichoke, duck ham	24
Red leg partridge, morteau sausage, celeriac, pickled walnut	26
Beef sirloin, glazed cheek, pomme paillason, shallot, cabbage	29

sides

Creamed potato, sage & onion	5
Hispi cabbage, wholegrain mustard & chestnut	5

cheese & desserts

White chocolate parfait, poached pear & earl grey	8
Selection of Welsh cheese, fruit chutney, Nain's Bara brith (Morfydd Williams 1915-2017)	12
Cranberry soufflé, pine ice cream & nutmeg	9
Odette's Jaffa cake, clementine, orange curd	9