

Odette's

RESTAURANT

A la Carte menu

starters

Salmon, cucumber, buttermilk <i>Cured & torched salmon, herb emulsion, cucumber & buttermilk sauce</i>	14
Artichoke, walnut, truffle *(N) <i>Jerusalem artichoke royale, smoked walnut pesto, winter truffle consommé</i>	11
Beef, mushroom, gherkin <i>Beef tartare, confit egg yolk, gherkins, mushroom ketchup, beef fat croutons</i>	12
Scallop, apple, fennel <i>Scottish scallop ceviche, Granny Smith apple, fennel yoghurt, samphire</i>	18

mains

Cheddar, leek, mushroom <i>Westcombe cheddar tart, lyonnaise onions, braised leek, mushroom velouté</i>	26
Pork, cauliflower, apple <i>Pork belly, glazed cheek, roasted cauliflower, black pudding & apple puree</i>	28
Market fish, mussel, celeriac <i>Market fish, hay baked celeriac, Cornish mussels, cider sauce, cabbage</i>	27
Beef, onion, potato <i>Aged beef sirloin, braised onion, hash brown, soubise puree</i>	32

sides

Seasonal Greens	4.5
New potatoes & herb butter	4.5

cheese & desserts

Chocolate & orange <i>Odette's Jaffa cake</i>	12
Blackberry, bay leaf, pear <i>Blackberry soufflé, bay leaf custard, pear sorbet, nutmeg crumble</i>	11
Rhubarb, vanilla, ginger <i>Yorkshire forced rhubarb, baked vanilla custard, stem ginger</i>	11
Cheese, fruit, bara brith <i>Selection of British cheese served with Nain's Bara brith & lavosh crackers (Morfydd Williams 1915-2017)</i>	14

(GF) - Gluten Free, (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