

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Vegetables

Jerusalem artichoke royale, walnut pesto, winter truffle *(N)
Château Argadens, Famille Sichel, Bordeaux, France 2019 [125ml]

Fish

Cornish cod, brown shrimps, brandade, lemon butter sauce
Sancerre Domanie Daulney, Loire Valley, France 2019 [125ml]

Meat

Aged beef sirloin, braised onion, beef fat potato, soubise puree
Vacqueyras Cuvee Vertige des Gouttes, Rhône 2016 [125ml]

Cheese

British cheese, Nain's Bara brith & lavosh crackers
(Morfydd Williams 1915-2017)
Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]

Fruit

Lemon posset, ginger granita, blackberries
Muscat de Rivesaltes Domaine Lafage, Grain de Vigne, France 2019 [75ml]

Chocolate

Odette's Jaffa cake
Château Guiraud, Petit Guiraud Sauternes, France 2016 [75ml]

Tea, Coffee & petit four

Tasting Menu - £75 per person

*Optional Wine pairing £60 per person / Champagne pairing £85 per person
served for the entire table*

*(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

Odette's

RESTAURANT

Vegetarian Tasting Menu

Soda bread & Snacks

Vegetables

Jerusalem artichoke royale, walnut pesto, winter truffle *(N)
Château Argadens, Famille Sichel, Bordeaux, France 2019 [125ml]

Potato

Potato gnocchi, roast garlic emulsion, shiitake mushroom
Domaine Bousquet Chardonnay Reserve, Tupungato, Argentina [125ml]

Tart

Westcombe cheddar tart, lyonnaise onions, braised leek, mushroom velouté
Chinon Ampoule Marchesseau et Fils, Loire, France 2020 [125ml]

Cheese

British cheese, Nain's Bara brith & lavosh crackers
(Morfydd Williams 1915-2017)
Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]

Fruit

Lemon posset, ginger granita, blackberries
Muscat de Rivesaltes Domaine Lafage, Grain de Vigne, France 2019 [75ml]

Chocolate

Odette's Jaffa cake
Château Guiraud, Petit Guiraud Sauternes, France 2016 [75ml]

Tea, Coffee & petit four

Tasting Menu - £75 per person

Optional Wine pairing £60 per person / Champagne pairing £85 per person
served for the entire table

*(N) – Contains Nuts

Head Chef | Tom Dixon
Chef Patron | Bryn Williams

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