

# Odette's

## RESTAURANT

### A la Carte menu

#### starters

Salmon, cucumber, buttermilk <i>Loch Duarte salmon dill &amp; lovage emulsion, cucumber &amp; buttermilk gazpacho</i>	13
Tomato, rocket, goats cheese <i>Summer tomato tart, piperade, goats cheese, rocket &amp; basil pesto</i>	9
Beef, onion, gherkin <i>Beef tartare, smoked mayonnaise, gherkins, mushroom ketchup, beef fat croutons</i>	10
Scallop, pea, yoghurt <i>Scottish scallop ceviche, fresh peas, hung yoghurt, apple &amp; mint</i>	18

#### mains

Courgette, basil, olive <i>Hand cut cavatelli, green olive &amp; basil pistou, ricotta &amp; lemon</i>	21
Lamb, pea, mint <i>Spring lamb, glazed belly, braised baby gem, pea puree, mint jelly, smoked shallots</i>	29
Cod, brown shrimp, lemon <i>Cornish cod, brown shrimps, brandade, lemon butter sauce</i>	26
Chicken, leek, mushroom <i>Robert Caldecott's chicken, morteau sausage, girolle mushrooms, summer truffle</i>	25

#### sides

Seasonal Greens	4.5
New potatoes & herb butter	4.5

#### cheese & desserts

Chocolate, orange. milk <i>Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs</i>	10
Banana, lime, cream cheese <i>Banana soufflé, whipped cheesecake, lime caramel sauce, chocolate</i>	10
Raspberry, peach, almond (N*) <i>Vanilla cheesecake, British raspberries, peach puree, raspberry &amp; mint sorbet, almonds</i>	9
Cheese, fruit, bara brith <i>A selection of British cheese served with fruit chutney &amp; Nain's Bara brith (Morfydd Williams 1915-2017)</i>	12

**(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