

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Vegetables

Summer tomato tart, piperade, goats cheese, rocket & basil pesto
Hoffmann & Rathbone Bacchus, Sussex, England 2018 [125ml]

Fish

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

Meat

Spring lamb, glazed belly, charred gem, pea puree, mint jelly
Vacqueyras Cuvee Vertige des Gouttes, Rhône 2016 [125ml]

Cheese

Selection of British cheese, fruit chutney & Nain's Bara brith
(Morfydd Williams 1915-2017)
Domaine Bousquet Malbec Dulce, Tupungato 2018 [75ml]

Fruit *(N)

Vanilla cheesecake, raspberries, peach puree, raspberry & mint sorbet, almonds
Royal Tokaji Late harvest, Tokaj, Hungary 2017 [75ml]

Chocolate

Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs
Château Guiraud, Petit Guiraud Sauternes, France 2016 [75ml]

Tea, Coffee & petit four

Tasting Menu - £70 per person

Wine pairing - £60 per person

*(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

Vegetarian Tasting Menu

Soda bread & Snacks

Vegetables

Summer tomato tart, piperade, goats cheese, rocket & basil pesto
Hoffmann & Rathbone Bacchus, Sussex, England 2018 [125ml]

Risotto

BBQ aubergine, romesco sauce, pickled lemon
Sancerre Domanie Daulney, Loire Valley, France 2019 [125ml]

Cavatelli

Hand cut cavatelli, green olive & basil pistou, ricotta & lemon
Vaqueyras Cuvee Vertige des Gouttes, Rhône 2016 [125ml]

Cheese

Selection of British cheese, fruit chutney & Nain`s Bara brith
(Morfydd Williams 1915-2017)
Domaine Bousquet Malbec Dulce, Tupungato 2018 [75ml]

Fruit *(N)

Vanilla cheesecake, raspberries, peach puree, raspberry & mint sorbet, almonds
Royal Tokaji Late harvest, Tokaj, Hungary 2017 [75ml]

Chocolate

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