

Odette's

RESTAURANT

tasting menu

for the entire table

Citrus cured salmon, wasabi, mooli radish, sesame rice cracker

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

Halibut, pearl barley, Jerusalem artichoke, duck ham

Beef sirloin, glazed cheek, pomme paillason, shallot, cabbage

Selection of British cheese, fruit chutney, Nain's Bara brith

Odette's Jaffa cake, blood orange, sorbet

vegetarian tasting menu

Mushroom velouté, slow cooked egg, shitake mushroom, treacle bread

Charred cabbage, celeriac remoulade, prune ketchup

Jerusalem artichoke & Pearl barley risotto

Spaetzle, wild mushrooms, spring greens & shallot

Selection of British cheese, fruit chutney, Nain's Bara brith

Odette's Jaffa cake, blood orange, sorbet

£56 per person

Wine pairing £45 | Premium Wine pairing £85 per person

*This is a sample menu that changes regularly due to seasonal produce
For latest menu please telephone the restaurant*

Head Chef | Tom Dixon
Chef Patron | Bryn Williams