

Odette's

RESTAURANT

Please note
this is a sample
menu

A la Carte menu

starters

Salmon, daikon, sesame <i>Citrus cured Scottish salmon, daikon relish, wasabi mayonnaise, furikake, nashi pear</i>	12
Broad bean, crème fraîche, wild garlic *(N) <i>Spring vegetable tart, goats clyonnaise onions, crème fraîche custard, wild garlic pesto</i>	9
Beef, onion, gherkin <i>Welsh pedigree beef tartare, smoked mayonnaise, gherkins, mushroom ketchup, beef fat croutons</i>	10
Scallop, chicken, scallop <i>Roast Scottish scallop, crisp chicken wing, heritage carrots, ginger sauce</i>	16

mains

Chickpea, courgette, black olive <i>Chickpea panisse, tapenade, roast courgette, aubergine caviar, red pepper ketchup</i>	20
Lamb, pea, mint <i>Spring Welsh lamb, braised shoulder, charred gem, pea puree, mint jelly</i>	29
Brill, cauliflower, roe <i>Cornish brill, fondant potato, leek & cauliflower tart, roe sauce</i>	25
Chicken, asparagus, mushroom <i>Robert Caldecott's chicken, English asparagus, stuffed morel, mushroom puree, roscoff onion</i>	26

sides

Garden potatoes & seaweed butter	4.5
Garden vegetables	4.5

cheese & desserts

Chocolate, orange. milk <i>Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs</i>	10
Apricot, yoghurt, pistachio *(N) <i>Apricot soufflé, yoghurt & honey ice cream, apricot caramel sauce, candied pistachios</i>	10
Strawberry, basil, lemon <i>Mascarpone cheesecake, English strawberries, lemon curd, basil & strawberry sorbet</i>	9
Cheese, fruit, bara brith <i>A selection of British cheese served with fruit chutney & 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