

# Odette's

RESTAURANT

Please note  
this is a sample  
menu

## Tasting Menu

Soda bread & Snacks

### Vegetables \*(N)

Spring vegetable tart, lyonnaise onions, creme fraiche custard, wild garlic pesto  
*Graham's Fine White Port, Douro, Portugal NV [100ml]*

### Fish

Cornish brill, leek & cauliflower tart, roe sauce  
*Mâcon-Solutré Chardonnay, Jean-Pierre Sève, Burgundy 2018 [100ml]*

### Meat

Spring Welsh lamb, braised shoulder, charred gem, pea puree, mint jelly  
*Rocher-Calon Montagne-St-Emilion, Bordeaux 2017 [125ml]*

### Cheese

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

### Fruit \*(N)

Mascarpone cheesecake, English strawberries, lemon curd,  
basil & strawberry sorbet  
*Royal Tokaji Late Harvest, Tokaji, 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 \*(N)

Spring vegetable tart, lyonnaise onions, creme fraiche custard, wild garlic pesto  
*Graham's Fine White Port, Douro, Portugal NV [100ml]*

#### Gnocchi \*(N)

Potato gnocchi, English asparagus, mushroom puree, roscoff onion  
*Mâcon-Solutré Chardonnay, Jean-Pierre Sève, Burgundy 2018 [100ml]*

#### Chickpea

Chickpea panisse, tapenade, roast courgette, aubergine caviar, red pepper ketchup  
*Rocher-Calon Montagne-St-Emilion, Bordeaux 2017 [125ml]*

#### Cheese

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

#### Fruit \*(N)

Mascarpone cheesecake, English strawberries, lemon curd,  
basil & strawberry sorbet  
*Royal Tokaji Late Harvest, Tokaji, 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

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