

Odette's

RESTAURANT

starters

Crispy pig's head, pickled mooli, black garlic, apple	9
Slow cooked Burford brown egg, mushroom textures, wild garlic	8
Brown crab custard, white crab, mango, sourdough bagel	10
Wye valley asparagus, brioche, Parmesan, yuzu	12

mains

Sea trout, tomato, aubergine, olive, wild garlic gnocchi	25
Gilt head bream, seaweed cured squid, minestrone	23
Pecorino tart, Lyonnaise onion & garden vegetables	17
Corn-fed roast chicken breast, asparagus, wild garlic, stuffed morel	22
Sirloin & cheek of Welsh beef, pomme Anna, cabbage, yuzu	28

sides

Smoked Mashed potato	4
Charred Romaine lettuce, Parmesan & garlic	4

cheese & desserts

Gariguettes strawberries, yoghurt pannacotta, caramelised white chocolate	9
Selection of British cheese, prune chutney, Nain's Bara brith (Morfydd Williams 1915-2017)	12
Apricot soufflé, chocolate & Tonka bean ice cream	8
Odette's jaffa cake, clementine, orange cream	9