

Odette's

RESTAURANT

starters

Citrus cured salmon, wasabi, mooli radish, sesame rice cracker	12
Crispy Pigs head, sweet pickle relish, baked apple & crackling	10
Steak tartare, smoked onions, dripping crouton, mushroom	12
Crème fraiche & wild garlic tart, English asparagus, peas	9

mains

Ricotta agnolotti, crushed peas, parmesan, roscoff onion	19
Cornish Turbot, brisket, consommé, cockles & sea herbs (Great British Menu 2006)	28
Cod Grenobloise, brown shrimps, smoked potato, parsley	24
Goosnargh Chicken, tarragon gnocchi, morels, broad beans	26
Roast & slow cooked beef, watercress, mushroom & onion (Pedigree Welsh Black Beef, reared on our farm)	29

sides

Garden potatoes	5
Seasonal vegetables from the garden	5

cheese & desserts

Selection of Welsh cheese, fruit chutney, Nain`s Bara brith (Morfydd Williams 1915-2017)	12
Clotted cream custard tart & Gariguettes strawberries	8
Banana soufflé, cream cheese ice cream, rum caramel	9
Odette's Jaffa cake, yogurt sorbet, poached kumquat	9