

Odette's

RESTAURANT

tasting menu

for the entire table

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

Crispy Pigs head, sweet pickle relish, baked apple & crackling

Cornish Turbot, brisket, consommé, cockles & sea herbs

(Great British Menu 2006)

Roast & slow cooked beef, watercress, mushroom & onion

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

Odette's Jaffa cake, yogurt sorbet, poached kumquat

vegetarian tasting menu

Mushroom velouté, slow cooked hens egg, pickled shimeji

Charred broccoli, celeriac remoulade, prune ketchup

Spaetzle, wild garlic pesto, aged parmesan

Ricotta agnolotti, crushed peas, parmesan, roscoff onion

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

Odette's Jaffa cake, yogurt sorbet, poached kumquat

£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