

# Odette's

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## 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)

Roast sirloin, braised shin, watercress, mushroom & onion

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

Odette's Jaffa cake, yogurt sorbet, poached kumquat

### vegetarian tasting menu

Crème fraiche & wild garlic tart, spring vegetables, radishes

English asparagus, mushroom relish, watercress

Tarragon gnocchi, broad beans & morels

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