



Mothering Sunday at Odette's

Sunday 31st March 2019

Starters

Citrus cured salmon, beetroot relish, horseradish, pickled mussels

Steak tartare, sauce gribiche, stout pickled onions, beef crouton

Crispy pigs head, celeriac remoulade, prune ketchup & crackling

Slow cooked egg, mushroom veloute, wild garlic, pomme dauphine

Mains

Roast Beef, Yorkshire pudding, duck fat potatoes, vegetables

Cornish cod, creamed potato, brown shrimp, seaweed beurre blanc

Spaetzle, chanterelle mushroom, cavolo nero, sage & onion

Goosnargh duck leg, crushed carrot, braised endive, orange

Sunday Special

Turbot, brisket, consommé, cockles & sea herbs
(Great British Menu 2006) - £6 supplement

Desserts

Chocolate cremeux, blood orange, lime & honeycomb

Buttermilk pannacotta, passion fruit & banana, ginger

Caerphilly cheese, pear chutney, Nain's Bara brith

Mango soufflé, passionfruit & banana sorbet, coconut

Three courses £35

Six course tasting menu also available

Head Chef | Tom Dixon
Chef Patron | Bryn Williams