



Mothers Day Lunch at Odette's

Starters

Leek & potato soup, cheese scone, chive
Crispy Pigs head, pickled mooli, black garlic, sage
Loch Duarte Salmon, cabbage, apple, smoked roe
Country pate, redcurrant jelly, celeriac, sourdough

Mains

Welsh Black Beef, roast potatoes, garden greens, horseradish, Yorkshire pudding
Red Mullet, pink fir potato, squid, chorizo, aioli
Pheasant Pithivier, chestnut & apple
Garden Swiss chard, roast cauliflower, pine nuts, sultanas, yoghurt

Sides

BBQ garden potatoes, cheese, onion & autumn truffle 6
Seasonal vegetables from the garden 4

Desserts

Yorkshire Rhubarb & Blood orange Trifle, ginger biscuit
Bay Leaf pannacotta, blackberries, hazelnut & olive oil
Caramelised Pumpkin, brioche, yoghurt, maple, pecan
10 week Caerphilly, fruit chutney, Nain's Bara brith

2 courses £30

3 courses £35

(Sample Menu, dishes may change slightly)

Head Chef | Tom Dixon
Chef Patron | Bryn Williams

A service charge of 12.5% will be added to the final bill
Please inform your waiter of any food allergy or special dietary requirement
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot