

Odette's

RESTAURANT

tasting menu

for the entire table

Citrus cured salmon, pickled cucumber, horseradish, dill

Crispy Pigs head, celeriac remoulade, prune ketchup, crackling

Stone bass, borlotti beans, mussels, courgette & crab bisque

Pedigree Welsh black beef, pomme paillason, shallot, cabbage

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

Odette's Jaffa cake, clementine, orange curd

vegetarian tasting menu

Leek & potato soup, slow cooked egg, girolles, pomme dauphine

Garden tomatoes, goat's cheese, kale pesto, black olive

Parmesan gnocchi, charred corn, Girolles, black garlic

Butternut squash, crisp polenta, trompette mushroom, granola

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

Odette's Jaffa cake, clementine, orange curd

£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