

Odette's

RESTAURANT

A la Carte menu

starters

Cod, egg, truffle <i>Salt cod brandade, confit egg yolk, Welsh truffle, lemon</i>	14
Beetroot, goats cheese, rocket <i>Garden beetroot tart, whipped goats cheese, herb emulsion, rocket & kale pesto</i>	10
Parfait, shallot, walnut *(N) <i>Chicken liver parfait, shallot chutney, madeira jelly, walnut & rosemary financier</i>	12
Scallop, artichoke, chicken <i>Roast Scottish scallop, crisp wing, Jerusalem artichoke, sliced coppa</i>	18

mains

Truffle, onion, crème fraiche <i>Welsh truffle risotto, white onion & crème fraîche</i>	26
Pork, cauliflower, apple <i>Pork belly, glazed cheek, roasted cauliflower, black pudding & apple puree</i>	28
Sea bream, borlotti bean, mussels <i>Gilthead sea bream, borlotti beans, slow cooked leek, mussels</i>	27
Duck, endive, blackberry <i>Roast duck breast, leg pastilla, pickled endive, blackberries</i>	30

sides

Seasonal Greens	4.5
New potatoes & herb butter	4.5

cheese & desserts

Chocolate, orange, vanilla <i>Odette's Jaffa cake, orange & vanilla cream, cocoa tuile</i>	12
Blackberry, bay leaf, apple <i>Blackberry soufflé, bay leaf custard, apple sorbet, nutmeg crumble</i>	10
Pumpkin, maple syrup, pecan *(N) <i>Pumpkin mousse, maple syrup custard, candied pecan</i>	11
Cheese, fruit, bara brith <i>Selection of British cheese served with fruit chutney & Nain's Bara brith (Morfydd Williams 1915-2017)</i>	14

(GF) - Gluten Free, (N) - Contains Nuts

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