

# Odette's

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## RESTAURANT

### Tasting Menu

Soda bread & Snacks

#### Vegetables \*(N)

Jerusalem artichoke & mushroom tart, shallot jam, walnut pesto  
*Graham's Fine White Port, Douro, Portugal NV [100ml]*

#### Fish

Market fish Grenobloise, brown shrimps, creamed potato, lemon beurre blanc  
*Mâcon-Solotr  Chardonnay, Jean-Pierre S ve, Burgundy 2017 [100ml]*

#### Meat

Beef sirloin, mushroom ketchup, roscoff onion, truffle madeira sauce  
*Vacqueyras Cuvee Vertige des Gouttes, Rh ne 2016 [100ml]*

#### Cheese

Caerphilly, Perl Wen, Perl Las, fruit chutney & Nain`s Bara brith  
(Morfydd Williams 1915-2017)  
*Lafage Maury, Languedoc-Roussillon, France 2017 [75ml]*

#### Fruit \*(N)

Garden fruit, panna cotta, sorbet  
*Royal Tokaji Late Harvest, Tokaji, Hungary 2017 [75ml]*

#### Chocolate

Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs  
*Passito Baccadoro, Sicily, Italy NV [75ml]*

### Tea, Coffee & petit four

Tasting Menu - £70 per person

Wine pairing - £60 per person

\*(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

# Odette's

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## RESTAURANT

### Vegetarian Tasting Menu

#### Soda bread & Snacks

#### Vegetables \*(N)

Jerusalem artichoke & mushroom tart, shallot jam, walnut pesto  
*Graham's Fine White Port, Douro, Portugal NV [100ml]*

#### Polenta

Creamed polenta, slow cooked egg, baby leek, mushroom  
*Mâcon-Solutré Chardonnay, Jean-Pierre Sève, Burgundy 2017 [100ml]*

#### Risotto \*(N)

Crown prince pumpkin risotto, aged parmesan, pine nuts  
*Mâcon-Solutré Chardonnay, Jean-Pierre Sève, Burgundy 2017 [100ml]*

#### Cheese

Caerphilly, Perl Wen, Perl Las, fruit chutney & Nain's Bara brith  
(Morfydd Williams 1915-2017)  
*Lafage Maury, Languedoc-Roussillon, France 2017 [75ml]*

#### Fruit \*(N)

Garden fruit & sorbet, oat crumble  
*Royal Tokaji Late Harvest, Tokaji, Hungary 2017 [75ml]*

#### Chocolate

Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs  
*Passito Baccadoro, Sicily, Italy NV [75ml]*

#### Tea, Coffee & petit four

Tasting Menu - £70 per person

Wine pairing - £60 per person

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