

# Odette's

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## RESTAURANT

### tasting menu

**for the entire table**

Citrus cured salmon, pickled cucumber, horseradish, dill

Crispy Pigs head, sauce gribiche, pickled mooli & crackling

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

Wild Venison, black pudding, swede & blackberries

Selection of British cheese, fruit 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, fruit 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