

Odette's

RESTAURANT

A la Carte menu

starters

Sea trout, potato, cucumber <i>Cured sea trout, confit potato, crème fraiche, buckwheat, pickled cucumber</i>	12
Beetroot, olive, basil (N*) <i>Garden beetroot tart, onion marmalade, sour cream, walnut pesto, kalamata olive</i>	9
Pigs head, gribiche, apple <i>Crispy Pigs head, sauce gribiche, baked apple puree, sage & crackling</i>	10

mains

Leek, potato, truffle <i>Leek, potato & Caerphilly pithivier, truffle madeira sauce</i>	20
Beef, mushroom, red wine <i>Beef sirloin, roast mushroom dressing, beef fat potato, bordelaise sauce</i>	29
Market fish, brown shrimp, lemon <i>Market fish Grenobloise, brown shrimps, creamed potato, lemon beurre blanc</i>	25

Black Autumn truffle supplement

5g for £9

10g for £16

15g for £23

sides

Garden potatoes	4.5
Vegetables from our garden	4.5

cheese & desserts

Chocolate, orange. milk <i>Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs</i>	10
Blackberry, apple, bay leaf <i>Blackberry soufflé, garden apple sorbet, bay leaf custard, oat crumb</i>	9
Selection of Welsh cheese <i>Caerphilly, Perl Wen, Golden Cenarth served with apple chutney & Nain's Bara brith (Morfydd Williams 1915-2017)</i>	12

(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