

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Vegetables *(N)

Garden beetroot tart, onion marmalade, sour cream, walnut pesto, kalamata olive
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, roast mushroom dressing, bordelaise sauce
Bizoe 'Estalet' Syrah, Rikus Neethling, Breede River, South Africa 2015 [100ml]

Cheese

Caerphilly, Perl Las, Golden Cenarth, apple 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

RESTAURANT

Vegetarian Tasting Menu

Soda bread & Snacks

Vegetables *(N)

Garden beetroot tart, onion marmalade, sour cream, walnut pesto, kalamata olive
Graham's Fine White Port, Douro, Portugal NV [100ml]

Gnocchi *(N)

Potato gnocchi, purple sprouting broccoli, perl las, celeriac, toasted walnuts
Mâcon-Solutré Chardonnay, Jean-Pierre Sève, Burgundy 2017 [100ml]

Pithivier

Leek, potato & Caerphilly pithivier, truffle madeira sauce
Ochoa Gran Reserva, Navarra, Spain 2009 [100ml]

Cheese

Caerphilly, Perl Wen, Golden Cenorath, apple 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

*(N) – Contains Nuts

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