

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, basil pesto, kalamata olive</i>	9
Pigs head, gribiche, apple <i>Crispy Pigs head, sauce gribiche, baked apple puree, sage & crackling</i>	9
Beef, onion, capers <i>Pedigree Welsh black tartare, smoked mayonnaise, beef fat croutons, caper jam</i>	10

mains

Leek, potato, truffle <i>Leek, potato & Caerphilly pithivier, truffle madeira sauce</i>	20
Stone Bass, artichoke, borlotti beans <i>Stone Bass, Morteau sausage, girolles, artichoke, borlotti beans, salsa verde</i>	26
Beef, mushroom, red wine <i>Beef sirloin, roast mushroom dressing, beef fat potato, bordelaise sauce</i>	29
Pollock, brown shrimp, lemon <i>Cornish Pollock Grenobloise, brown shrimps, creamed potato, lemon beurre blanc</i>	25

sides

Garden potatoes	4.5
Vegetables from our garden	4.5

cheese & desserts

Chocolate, orange. milk <i>Odette's Jaffa cake, confit orange, salted milk ice cream, cocoa nibs</i>	10
Blackberry, apple, bay leaf <i>Blackberry soufflé, garden apple sorbet, bay leaf custard</i>	9
Mascarpone, plum, ginger *(N) <i>Mascarpone cheesecake, ginger wine jelly, poached plum & sorbet</i>	8
Selection of Welsh cheese <i>Caerphilly, Perl Wen, Perl Las served with plum 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