



# Odette's Spring Menu

*Snacks with a spring cocktail*

Soda Bread & house made butter

## **Starter**

Wild garlic soup,  
slow cooked hens egg, pickled shitake, treacle bread

## **Main Course**

Roast Cornish cod,  
crushed peas, tempura cockles, warm tartare sauce

## **Sides**

Seasonal vegetables from the garden 5

Garden potatoes 5

## **Dessert**

Lemon posset,  
Gariguettes strawberries, elderflower chantilly

3 courses and a cocktail £35

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