



Odette's Spring Menu

Snacks with a spring cocktail

Soda Bread & house made butter

Starter

Slow cooked hens egg,
Wild garlic, mushroom & pomme dauphine

Main Course

Goosnargh duck leg,
Pearl barley, braised endive & carrot

Sides

Seasonal vegetables from the garden 5

Garden potatoes 5

Dessert

Buttermilk pannacotta,
passion fruit & banana sorbet, chocolate

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