

# Odette's

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## RESTAURANT

### Tasting Menu

#### Soda bread & Snacks

#### Vegetables \*(N)

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

#### Fish

Cornish Pollock Grenobloise, brown shrimps, creamed potato, lemon beurre blanc  
*Mâcon-Solutré Chardonnay, Jean-Pierre Sève, Burgundy 2017 [100ml]*

#### Meat

Beef sirloin, roast mushroom dressing, bordelaise sauce  
*Ochoa Gran Reserva, Navarra, Spain 2009 [100ml]*

#### Cheese

Caerphilly, Perl Wen, Perl Las, apple chutney & Nain`s Bara brith  
(Morfydd Williams 1915-2017)  
*Lafage Maury, Languedoc-Roussillon, France 2017 [75ml]*

#### Fruit \*(N)

Garden fruit, Mascarpone cheesecake, ginger wine jelly  
*Royal Tokaji Late Harvest, Tokaji, Hungary 2017 [75ml]*

#### Chocolate

Odette's Jaffa cake, confit orange, 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

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## RESTAURANT

### Vegetarian Tasting Menu

#### Soda bread & Snacks

#### Vegetables \*(N)

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

#### Risotto \*(N)

Jerusalem artichoke risotto, trompette de la mort, hazelnut pesto  
*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, Perl Las, apple chutney & Nain`s Bara brith  
(Morfydd Williams 1915-2017)  
*Lafage Maury, Languedoc-Roussillon, France 2017 [75ml]*

#### Fruit \*(N)

Garden fruit, honey ice cream, oat crumble  
*Royal Tokaji Late Harvest, Tokaji, Hungary 2017 [75ml]*

#### Chocolate

Odette's Jaffa cake, confit orange, 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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