



## Sunday Lunch at Odette's

*Sparkling Sunday*

£7.75

*Peach Bellini: peach purée topped up with sparkling wine*

*Bubbly St Germain: St Germain Elderflower and lemon topped up with sparkling wine*

*Mimosa: Orange juice topped up with sparkling wine*

### Starters

Cauliflower velouté, slow cooked egg, mushroom, hazelnut

Cured Loch Duarte Salmon, cabbage, apple, smoked roe

Crispy Pigs head, sauce gribiche, pickled mooli & crackling

Smoked Eel, apple, pickled turnips, smoked rosemary

### Mains

Roast leg of Welsh lamb, duck fat potatoes, glazed carrot, mint sauce

Spring risotto, Wild garlic, mustard seeds

Red mullet, pink fir potato, chorizo, sea herbs, aioli

Goosnargh duck, morel, tart fine, asparagus

Cornish smoked haddock, leeks, crispy oyster, sauce vichyssoise

### Sides

Seasonal vegetables from the garden 5

Garden potatoes & herb butter 5

### Desserts

Blackberry soufflé, bay leaf ice cream, hazelnut

Tonka bean pannacotta, blood orange, lemon curd, olive oil

Yorkshire rhubarb trifle, cardamom, ginger biscuit

10 week Caerphilly, fruit chutney, Nain's Bara brith

3 courses £33

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