Sunday Lunch at Odette's

Bellini cocktail: Fresh peach puree & sparkling wine

Starters

Pumpkin veloute, Parmesan, sunflower seeds

Cured Loch Duarte Salmon, cabbage, apple, smoked roe

Beef tartare, smoked rosemary, shallot, pickled turnip

Game choux farcie, cabbage, plum, apricot

Mains

Welsh Black Beef, roast potatoes, garden carrots, horseradish, Yorkshire pudding

Red mullet, pink fir potato, squid, chorizo, aioli

Poached pheasant, lardo, braised cabbage, apple

Poached Cornish Plaice, Veronique, pine nuts, parsley mash

Jerusalem artichoke risotto, wild mushrooms, mustard seeds

Sides

BBQ garden potatoes, cheese, onion & autumn truffle 6

Seasonal vegetables from the garden 4

Desserts

Odette's Jaffa, caramelized cream, almond

Bay leaf cheesecake, candied nuts, blackberry sorbet

Caramelised pumpkin, brioche, yoghurt, maple, pecan

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

2 courses £28 3 courses £33

3 courses & a Bellini £37

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