



## Sunday Lunch at Odette's

*Palmer & Co Brut Reserve NV* £11.50

*Palmer & Co Rosé Reserve NV* £12.75

*Palmer & Co Nectar Reserve NV* £12.75

*Palmer & Co Banc de Blancs NV* £15.50

### Starters

Broccoli veloute, cashel blue pannacotta, garden pear, sourdough

Cornish Crab, grapefruit, avocado, hazelnut, treacle bread

Loch Duarte salmon, pickled cucumber, horseradish & dill

Crispy Pigs head, sauce gribiche, pickled mooli & crackling

### Mains

Roast Welsh beef, Yorkshire pudding, duck fat potatoes, garden vegetables

Cornish Hake, aubergine, black olive, courgette, romesco sauce

Goosnargh chicken, morteau sausage, sweetcorn & girolles

Stone bass, borlotti beans, mussels, courgette & crab bisque

Sweetcorn risotto, trompette mushroom, radish, pine nuts

### Sides

Seasonal vegetables from the garden £5

Garden potatoes & herb butter £5

### Desserts

Garden apple & blackberry crumble, clementine, bay leaf

Damson soufflé, cream cheese & lime, brown sugar crumb

Buttermilk pannacotta, cherries, lemon curd & chocolate

18 month Caerphilly, fruit chutney, Nain's Bara brith

2 courses £28    3 courses £33

3 courses & an Elderflower & cucumber Collins £38

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