

Odette's

RESTAURANT

Sunday Lunch Menu

Starters

Cured sea trout, confit potato, crème fraiche, buckwheat, pickled cucumber

Welsh Black beef tartare, smoked mayonnaise, beef fat croutons, caper jam

Leek & potato soup, slow cooked egg, pickled mushrooms, Caerphilly scone

Crispy pigs head, sauce gribiche, baked apple puree, sage & crackling

Mains

Roast rump of beef, Yorkshire pudding, fondant potato,
garden vegetables, horseradish cream

Jerusalem artichoke risotto, trompette de la mort, hazelnut pesto, aged Parmesan

Cornish Pollock Grenobloise, brown shrimps, creamed potato, lemon beurre blanc

Stone Bass, Morteau sausage, girolles, artichoke, borlotti beans, salsa verde

Desserts

Buttermilk parfait, roast apple, apple sorbet, sugared almonds *(N)

Blackberry soufflé, yoghurt sorbet, bay leaf custard, oat crumb

Mascarpone cheesecake, ginger wine jelly, poached plum & sorbet *(N)

Selection of Welsh cheese, apple chutney, Nain's Bara brith
(Morfydd Williams 1915-2017)

Coffee tart with salted milk ice cream

*(N) – Contains Nuts

*(GF) – Gluten Free

2 courses £ 30

3 courses £ 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