



Sunday at Odette's

Snacks: Welsh Carmarthen cured ham £5

Starters

Beetroot soup, ricotta, orange, toasted seeds & oats
Pressed chicken terrine, sauce gribiche, pickled mooli, crispy sage
Burford brown egg, wild garlic, mushroom duxelle, cep jelly
Cured Loch Duarte Salmon, cabbage, apple, smoked roe

Mains

Roast Goosnargh chicken, duck fat potatoes, glazed carrot, bread sauce
Red mullet, pink fur potato, chorizo, crispy squid, lemon confit
Welsh lamb, broad beans, cavolo nero, smoked anchovy, mint sauce
Roast cauliflower, black quinoa, polenta, caper & raisin puree
Cornish Cod, crushed peas, bacon, boulangere potato

Sides

Seasonal vegetables from the garden £5
Garden potatoes & herb butter £5

Desserts

Blackberry Souffle, bay leaf ice cream & hazelnut
Odette's jaffa cake, blood orange, almond
Tonka bean cheesecake, English strawberries, lemon curd
Cashel blue, fruit chutney, Nain's Bara brith

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