



Sunday Lunch at Odette's

Snack & Champagne: Welsh Carmarthen cured ham £5

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

Courgette & basil velouté,

Citrus cured salmon, pickled cucumber, horseradish, dill

Chicken & black pudding terrine, sauce gribiche, apricot & sage

Cornish crab, grapefruit, avocado, hazelnut, treacle bread

Mains

Roast chicken, pigs in blankets, duck fat potatoes, garden vegetables

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

Welsh lamb, creamed potato, broad beans, mint sauce

Sweetcorn risotto, trompette mushroom, radish, pine nuts

Cornish Cod, crushed peas, bacon, Boulangère potato

Sides

Seasonal vegetables from the garden £5

Garden potatoes & herb butter £5

Desserts

Buttermilk pannacotta, poached kumquats, chocolate & Guinness cake

Damson soufflé, pine ice cream, brown sugar crumb

Garden courgette cake, English strawberries, cream cheese & lime

Cashel blue, 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