



Sunday Lunch at Odette's

Starters

Salt cod croquette, piperade, aioli & shellfish bisque

White onion velouté, slow cooked egg, shitake mushroom, welsh rarebit

Crispy pigs head, celeriac remoulade, prune ketchup, crackling

Soused Cornish mackerel, creme fraiche, carrot, rock samphire

Mains

Roast Beef, Yorkshire pudding, duck fat potatoes, vegetables

Halibut, pearl barley, Jerusalem artichoke, duck ham

Speatzle, wild mushrooms, cavolo nero, chestnut & sage

Poached pheasant, morteau sausage, celeriac, pickled walnut puree

Cornish Turbot, brisket, consommé, cockles & sea herbs

(Great British Menu 2006) - £6 supplement

Desserts

Odette's jaffa cake, clementine, orange curd

Mango soufflé, passionfruit & banana sorbet, coconut

Caerphilly cheese, pear chutney, Nain's Bara brith

Yorkshire Rhubarb, white chocolate parfait, cardamom

2 courses £28 3 courses £33

Our six course Tasting Menu also available on Sunday lunches

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