



## Sunday Lunch at Odette's - Sample Menu

### **Starters**

Steak tartare, sauce gribiche, stout pickled onions, beef crouton  
Salt cod croquette, piperade, fish soup, toast garlic aioli, sea herbs  
Pumpkin veloute, slow cooked egg, chestnut & treacle bread  
Crispy pigs head, celeriac remoulade, prune ketchup & crackling

### **Mains**

Roast Beef, Yorkshire pudding, duck fat potatoes, vegetables  
Cornish halibut, Jerusalem artichoke, pearl barley, duck ham  
Spaetzle, chanterelle mushrooms, cavolo nero, sage & onion  
Goosnargh duck leg, crushed carrot, braised endive, orange

### **Sunday Special**

Turbot, brisket, consommé, cockles & sea herbs  
(Great British Menu 2006) - £6 supplement

### **Desserts**

White chocolate parfait, Yorkshire rhubarb & cardamom  
Buttermilk pannacotta, blood orange, lime & chocolate  
Caerphilly cheese, pear chutney, Nain's Bara brith  
Mango soufflé, passionfruit & banana sorbet, coconut

2 courses £28    3 courses £33

**Six course tasting menu also available on Sundays**

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