



Sunday Lunch at Odette's

Bellini cocktail: Fresh peach puree & sparkling wine

Starters

Cheltenham beetroot, apple, pickled turnip, horseradish cream

Loch Duarte Salmon Mi-Cuit, cabbage, apple, smoked roe

Crisp pig head, pickled mooli, spiced pumpkin, black garlic

Cornish gurnard, lobster bisque, pink fir potato, kale

Mains

Welsh Black Beef, roast potatoes, garden carrots, horseradish, Yorkshire pudding

Red mullet, pink fir potato, squid, chorizo, aioli

Welsh pheasant Pithivier, Morteau sausage, apple & chestnut

Poached Cornish Plaice, Veronique, pine nuts, parsley mash

Jerusalem artichoke risotto, wild mushrooms, mustard seeds

Sides

BBQ garden potatoes, cheese, onion & autumn truffle 6

Seasonal vegetables from the garden 4

Desserts

Lime & coconut financier & vanilla ice cream

Bay leaf pannacotta, poached plum, walnut, olive oil

Caramelised pumpkin, brioche, yoghurt, maple, pecan

10 week Caerphilly, fruit chutney, Nain's Bara brith

2 courses £28

3 courses £33

3 courses & a Bellini £37

Head Chef | Will Gordon

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