

Odette's

RESTAURANT

Please note
this is a sample
menu

Sunday Lunch

starters

Chicken, mushroom, wild garlic

Chicken & mushroom terrine, celeriac remoulade, mushroom ketchup, wild garlic

Tomato, burrata, black olive

Garden tomato gazpacho, burrata, kalamata olive, cucumber, focaccia, lovage

Salmon, daikon, sesame

Citrus cured Scottish salmon, daikon relish, wasabi mayonnaise, furikake, nashi pear

Broad bean, crème fraiche, wild garlic *(N)

Spring vegetable tart, lyonnaise onions, creme fraiche custard, wild garlic pesto

mains

Beef, Yorkshire pudding, horseradish

Roast rib of pedigree Welsh black beef, Yorkshire pudding, beef fat potatoes, garden vegetables, horseradish

Market fish, mussels, peas

Market fish, pickled mussels, crushed peas, pomme paillason, warm tartare sauce

Courgette, basil, ricotta *(N)

Courgette risotto, ricotta stuffed courgette flower, basil pesto, preserved lemon

Chicken, asparagus, mushroom

Robert Caldecott's chicken, English asparagus, stuffed morel, mushroom puree, roscoff onion

sides

Garden potatoes & seaweed butter 4.5

Garden vegetables 4.5

cheese & desserts

Strawberry, lemon, crème fraiche

Lemon soaked savarin, English strawberries, crème fraiche Chantilly

Apricot, yogurt, pistachio *(N)

Apricot souffle, yogurt & honey ice cream, apricot caramel sauce, candied pistachios

Chocolate, orange, milk

Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs

Cheese, fruit, bara brith

Selection of British cheese served with fruit chutney & Nain's Bara brith (Morfydd Williams 1915-2017)

(GF) - Gluten Free, (N) - Contains Nuts

2 courses £31

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