



Odette's Autumn Menu

Bellini cocktail

Snacks

Soda Bread & house made butter

Starters

Pumpkin velouté,
slow cooked egg, trompette mushroom, brioche

Main Courses

Welsh beef cheek,
Creamed potato, charred cabbage, pickled onions

Sides

Seasonal vegetables from the garden 5

Creamed potato, sage & onion 5

Desserts

Chocolate fondant,
parsnip ice cream & hazelnut

3 courses and a cocktail £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