



Odette's Winter Menu

Snacks with welcome drink

Soda Bread & homemade butter

Starter

Pumpkin velouté

slow cooked egg, shitake mushroom, treacle bread

Main Course

Goosnargh duck leg,

crushed celeriac, wild mushrooms & pickled walnut

Sides

Seasonal vegetables from the garden 5

Creamed potato, sage & onion 5

Dessert

Nutmeg pannacotta & blood orange sorbet

3 courses and a welcome drink £35

Head Chef | Tom Dixon

Chef Patron | Bryn Williams

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