

Odette's

RESTAURANT

Starters

Butternut squash velouté, slow cooked egg, mushroom, sage

Game terrine, Cumberland jelly, celeriac & sourdough

Main Courses

Cornish halibut, Jerusalem artichoke, chicken wing, hazelnut

Parsnip risotto, wild mushrooms, rosemary & aged parmesan

Desserts

Chestnut cake, bay leaf & cranberry sorbet

Caerphilly cheese, fruit chutney, Nain's Bara Brith

£45 per person

Head Chef | Tom Dixon
Chef Patron | Bryn Williams

Menu might be subject to changes due to seasonality and produce availability

Please note this is a sample menu

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