

Odette's

RESTAURANT

Odette's soda bread & cultured butter
Caerphilly gougere

starters

Pork, gherkin, mustard
Crispy pigs' cheek, gherkin relish, mustard mayo, fried sage

Salmon, beetroot, coriander
Citrus cured salmon, coriander & orange dressing, baked beetroot, horseradish

Potato, shallot, truffle
Potato velouté, shallot tart, Welsh black truffle, chive crème fraiche

main courses

Pork, black pudding, cauliflower
Roast pork tenderloin, black pudding croquette, cauliflower puree, sauerkraut

Sea bream, mussels, leek
Roast Cornish Sea bream, leek fondue, mussels, bouillabaisse

Squash, cavolo nero, trompette
Butternut squash risotto, crispy cavolo nero, toasted pumpkin seeds, pickled trompette's

Sides Seasonal potatoes 5.5 Seasonal vegetables 5.5

desserts

Chocolate & orange
Odette's Jaffa cake

Blackberry, apple, bay leaf
Blackberry soufflé, apple sorbet, bay leaf custard, oat crumble

Cheese, fruit, bara brith
Selection of British & French cheeses served with garden fruit chutney & Nain's Bara brith

3 courses - £65

Head Chef | Daniel Caswell

Restaurant Manager | Guillaume Mornet

*(N) Contains Nuts

A discretionary service charge of 15% will be added to the final bill

Please note this is a sample menu - Menu might be subject to changes due to seasonality and produce availability

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