

Odette's

RESTAURANT

A la Carte menu

starters

Salmon, seaweed, sesame <i>Salmon mi-cuit, sesame furikake, dash, wasabi mayonnaise</i>	16
Potato, cheese, onion <i>Charlotte potato velouté, onion tart, Welsh rarebit, chive crème fraiche</i>	14
Beef, shallot, egg yolk <i>Beef tartare, smoked shallots, egg yolk purée, confit shallots</i>	18
Scallop, cauliflower, pork <i>Roast Scottish scallop, cauliflower purée, guanciale, black pudding</i>	22

mains

Ricotta, parmesan, onion <i>Baked ricotta agnolotti, lyonnaise, stout pickled onion, parmesan velouté</i>	28
Pork, black pudding, cauliflower <i>Roast pork tenderloin, black pudding croquette, cauliflower purée, sauerkraut</i>	30
Cornish brill, leek, tartar <i>Baked brill, leek fondue, tartar velouté, sea herbs</i>	32
Venison, pumpkin, mushroom <i>Venison loin, roast pumpkin, pickled chanterelles, cavolo nero</i>	35

cheese & desserts

Chocolate & orange <i>Odette's Jaffa cake</i>	16
Banana, rum, chocolate <i>Banana soufflé, rum & cardamon caramel sauce, chocolate ice cream</i>	14
Rhubarb, ginger, vanilla <i>Rhubarb trifle, ginger cake, rhubarb sorbet, stem ginger</i>	12
Cheese, fruit, bara brith <i>A selection of British & French cheeses served with garden fruit chutney & Nain's Bara brith (Morfydd Williams 1915-2017)</i>	18

(GF) - Gluten Free, (N) - Contains Nuts
Vegan dishes also available on request

Head Chef | Daniel Caswell

Restaurant Manager | Guillaume Mornet

Chef Patron | Bryn Williams

A service charge of 13.5% 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