

# Odette's

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## RESTAURANT

### Tasting Menu

#### Soda bread & Snacks

#### Asparagus \*(N)

Wye valley asparagus, salted grapes, kohlrabi, toasted hazelnut, beurre blanc  
*Graham's Fine White Port, Douro, Portugal (125ml)*

#### Fish

Market fish, baked celeriac, Cornish mussels, cider sauce  
*Sancerre Domanie Daulney, Loire Valley, France 2019 [125ml]*

#### Meat

Loin of lamb, crispy sweetbread, baby gem, black garlic  
*Vacqueyras Cuvee Vertige des Gouttes, Rhône 2016 [125ml]*

#### Cheese

British cheese, Nain's Bara brith & lavosh crackers  
(Morfydd Williams 1915-2017)  
*Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]*

#### Fruit

Lemon posset, ginger granita, rhubarb  
*Royal Tokaji Late Harvest, Tokaj, Hungary 2017 [75ml]*

#### Chocolate

Odette's Jaffa cake  
*Maury Grenat Domaine Lafage, Vin doux naturel, France 2019 [75ml]*

### Tea, Coffee & petit four

Tasting Menu - £75 per person

*Optional Wine pairing £60 per person / Champagne pairing £85 per person  
served for the entire table*

\*(N) – Contains Nuts

Head Chef | Tom Dixon  
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

# Odette's

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## RESTAURANT

### Vegetarian Tasting Menu

#### Soda bread & Snacks

#### Asparagus \*(N)

Wye valley asparagus, salted grapes, kohlrabi, toasted hazelnut, beurre blanc  
*Graham's Fine White Port, Douro, Portugal (125ml)*

#### Cavatelli

Hand cut cavatelli, basil pesto, tomato fondue, burrata  
*Domaine Bousquet Chardonnay Reserve, Tupungato, Argentina [125ml]*

#### Vol au vent

Pea, broad bean, lyonnaise onions  
*Devil's Corner Pinot Noir, Tasmania, Australia 2019 [125ml]*

#### Cheese

British cheese, Nain's Bara brith & lavosh crackers  
(Morfydd Williams 1915-2017)  
*Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]*

#### Fruit

Lemon posset, ginger granita, rhubarb  
*Royal Tokaji Late Harvest, Tokaj, Hungary 2017 [75ml]*

#### Chocolate

Odette's Jaffa cake  
*Maury Grenat Domaine Lafage, Vin doux naturel, France 2019 [75ml]*

#### Tea, Coffee & petit four

Tasting Menu - £75 per person

*Optional Wine pairing £60 per person / Champagne pairing £85 per person*  
served for the entire table

\*(N) – Contains Nuts

Head Chef | Tom Dixon  
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