

# *Odette's*

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RESTAURANT

Château George 7, Bordeaux

Thursday 2nd February 2023

Caerphilly gougere  
Smoked eel & seaweed tart

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Cornish mackerel, Porthilly oyster, apple & cucumber  
*Château George 7 Blanc. Fronsac, Bordeaux 2021*

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Duck, mushroom, onion - 1<sup>st</sup> Serving  
*Prince de George 7 Rouge. Fronsac, Bordeaux 2018*

Duck, celeriac, blackberry – 2<sup>nd</sup> Serving  
*Château George 7 Fronsac Bordeaux 2018*

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Apple tart tatin & Fourme d'Ambert  
*Petit Guiraud, Château Guiraud 2020*

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Tea, coffee & canelé de Bordeaux

£95 per person

4 course dinner menu with Bordeaux wine pairing

Head Chef | Tom Dixon Chef Patron | Bryn Williams

A service charge of 15% 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