



Odette's Chef's Table Experience

Odette's soda bread & cultured butter
Selection of snacks

Vegetables

Heritage beetroots, goats' cheese royale, beetroot ketchup, linseed
St. Sidoine, Rosé de Provence, France 2021 [125ml]

Shellfish ^{*(N)}

Roast Scottish scallop, Jerusalem artichoke, confit chicken wing, toasted hazelnut
Château Reynier, Bordeaux, France 2019 [125ml]

Fish

Cornish lemon sole, brown shrimps, sea herbs, spiced butter sauce
Montauto Vermentino, Tuscany, Italy 2020 [125ml]

Meat

Merrifield duck, butternut squash, glazed fig, braised endive, dukkah
Ochoa Gran Reserva, Navarra, Spain 2009 [125ml]

Cheese

British & French cheese served with garden fruit chutney & Nain's Bara brith
(Morfydd Williams 1915-2017)
Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]

Fruit ^{*(N)}

Passion fruit, pineapple, lemongrass
Royal Tokaji Late Harvest, Tokaji, Hungary 2017 [75ml]

Chocolate

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

Tea, Coffee & petit fours

Chef's table Menu with wine pairing £200 per person

^{*(N)} – Contains Nuts

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

Chef's table: The chef's table can only be booked for 6 people; £1200 minimum spend.

Available only on Wednesday and Thursday evening (seating time 6.30pm at the latest). 72 hours' notice required

Not all dietary requirements can be accommodated

Head Chef | Tom Dixon
Chef Patron | Bryn Williams