

Odette's

RESTAURANT

A la Carte menu

starters

Salmon, cucumber, horseradish <i>Citrus cured Loch Duarte salmon, horseradish, cucumber & dill sauce</i>	16
Potato, cheese, truffle <i>Pink fir potato velouté, 24 month aged Comte rarebit, winter truffle</i>	14
Duck, apricot, pistachio *(N) <i>Duck & pistachio terrine, celeriac remoulade, apricot ketchup</i>	15
Crab, apple, seaweed <i>Cornish crab, granny smith apple, smoked roe, seaweed cracker</i>	18

mains

Squash, dukkah, kale <i>Sage gnocchi, winter squash, dukkah spice granola, garden kale</i>	26
Chicken, artichoke, sunflower <i>Robert Caldecott's chicken, Jerusalem artichoke, sunflower seed, leek</i>	29
Stone bass, cauliflower, vadouvan <i>Stone bass, roast cauliflower, vadouvan sauce, raisin puree</i>	31
Beef, celeriac, black garlic <i>Aged beef sirloin, hispi cabbage, miso celeriac, black garlic ketchup</i>	33

cheese & desserts

Chocolate & orange <i>Odette's Jaffa cake</i>	14
Rhubarb, ginger, buttermilk <i>English rhubarb, carrot & ginger cake, buttermilk mousse, ginger biscuit</i>	12
Passion fruit, coconut, pistachio *(N) <i>Passion fruit custard, pistachio sponge, coconut syllabub, meringue</i>	12
Cheese, fruit, bara brith <i>British & French cheese served with garden fruit chutney & Nain's Bara brith (Morfydd Williams 1915-2017)</i>	15

(GF) - Gluten Free, (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