

Odette's

RESTAURANT

A la Carte menu

starters

Eel, leek, potato <i>Smoked eel, cucumber relish, hash brown, burnt apple, leek velouté</i>	16
Tomato, crème fraiche, basil <i>Heritage tomato vol au vent, smoked crème fraiche, green olive & basil pistou</i>	15
Beef, Parmesan, truffle <i>Beef consommé, girolle mushroom, aged parmesan rarebit, summer truffle</i>	14
Scallop, apple, roe <i>Scottish scallop ceviche, smoked herring roe, peas, apple & yoghurt</i>	18

mains

Courgette, red pepper, black olive <i>Ricotta stuffed courgette flower, piperade, sauce tapenade</i>	26
Pork, sage, mustard <i>Suffolk pork, glazed cheek, apple, cauliflower, mustard seed</i>	29
Cod, aubergine, courgette <i>Cornish cod, aubergine puree, roast courgette, bouillabaisse sauce</i>	28
Lamb, yoghurt, black garlic <i>Lamb loin, confit belly, black garlic ketchup & whipped yoghurt</i>	32

cheese & desserts

Chocolate & orange <i>Odette's Jaffa cake</i>	14
White chocolate, cherry, almond *(N) <i>Caramelised white chocolate, tonka bean & cherry trifle, almond tuile</i>	12
Strawberry, vanilla, basil <i>Vanilla ice cream sandwich, British strawberries, strawberry & basil sorbet</i>	12
Cheese, fruit, bara brith <i>Selection of British cheese served with Nain's Bara brith & lavosh crackers (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