

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Tomato *(N)

Heritage tomato Vol au vent, smoked crème fraîche, green olive & basil pistou
Chateau Argadens, Famille Sichel, Bordeaux, France 2019 (125ml)

Fish

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

Meat

Lamb loin, crispy sweetbread, baby gem, black garlic
Vacqueyras Cuvee Vertige des Gouttes, Rhône 2016 [125ml]

Cheese

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

Lemon

Lemon, olive oil strawberry
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 - £80 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

RESTAURANT

Vegetarian Tasting Menu

Soda bread & Snacks

Tomato *(N)

Heritage tomato Vol au vent, smoked crème fraîche, green olive & basil pistou
Chateau Argadens, Famille Sichel, Bordeaux, France 2019 [125ml]

Chickpea

Chickpea panisse, roast aubergine, braised fennel, barrel aged feta
Domaine Bousquet Chardonnay Reserve, Tupungato, Argentina 2018 [125ml]

Courgette

Courgette, red pepper, black olive
Chinon, Ampoule Marchesseau et Fils, Loire, France 2020 [125ml]

Cheese

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

Lemon

Lemon, olive oil strawberry
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 - £80 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