

Odette's

RESTAURANT

A la Carte menu

starters

Trout, potato, watercress <i>Chalk stream trout, watercress cream, confit potato, horseradish & lemon</i>	15
Asparagus, grape, hazelnut *(N) <i>Wye valley asparagus, salted grapes, kohlrabi, toasted hazelnut, beurre blanc</i>	16
Pork, leek, mushroom <i>Smoked ham hock & guinea fowl terrine, mushroom ketchup, baby leek</i>	14
Crab, apple, seaweed <i>Cornish crab, granny smith apple, herb emulsion, seaweed crackers</i>	18

mains

Pea, broad bean, onion <i>Spring vegetable vol au vent, white onion puree, pickled mushroom</i>	26
Chicken, asparagus, mushroom <i>Robert Caldecott's chicken, stuffed morel mushroom, wye valley asparagus</i>	29
Market fish, potato, parsley <i>Market fish, potato gnocchi, roscoff onion, parsley emulsion</i>	28
Lamb, turnip, black garlic <i>Loin of lamb, crispy sweetbread, braised baby gem, baked turnip, black garlic</i>	32

cheese & desserts

Chocolate & orange <i>Odette's Jaffa cake</i>	14
Lemon, yoghurt, pistachio *(N) <i>Baked lemon custard, toasted meringue, pistachio sponge, whipped yoghurt</i>	12
Strawberry, vanilla, basil <i>Vanilla ice cream sandwich, Garigette 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