

# Odette's

## RESTAURANT

### A la Carte menu

#### starters

Trout, cucumber, horseradish <i>Cured chalk stream trout, horseradish, cucumber &amp; dill sauce</i>	16
Beetroot, goats cheese, linseed <i>Heritage beetroots, goats cheese royale, linseed cracker, truffle honey</i>	14
Chicken, carrot, walnut *(N) <i>Chicken &amp; ham hock terrine, carrot remoulade, pickled walnut 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
Market fish, endive, bouillabaisse <i>Market fish, endive, baked celeriac, bouillabaisse sauce</i>	31
Beef, cabbage, black garlic <i>Treacle cured beef, hispi cabbage, hash brown, black garlic ketchup</i>	33

#### cheese & desserts

Chocolate & orange <i>Odette's Jaffa cake</i>	14
Rhubarb, buttermilk, pistachio *(N) <i>Yorkshire rhubarb, savarin, buttermilk mousse, pistachio &amp; ginger</i>	12
Tonka bean, raisin, banana <i>Tonka bean crème caramel, brandy soaked raisins, banana &amp; coffee cake</i>	12
Cheese, fruit, bara brith <i>British &amp; French cheese served with garden fruit chutney &amp; 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