

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Beetroot

Heritage beetroots, goats cheese royale, linseed cracker, truffle honey
Chateau Reynier, Bordeaux, France 2021 (125ml)

Fish

Market fish, endive, baked celeriac, bouillabaisse sauce
Domaine Bousquet Chardonnay, Tupungato, Argentina 2020 [125ml]

Meat

Treacle cured beef, hispi cabbage, hash brown, black garlic ketchup
Chianti Classico Riserva, Castelli de Grevepesa, Tuscany, Italy 2018 [125ml]

Cheese

Cheese, fruit, Nain`s bara brith
(Morfydd Williams 1915-2017)
Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]

Fruit

Passion fruit, buttermilk, olive oil
Bizoe Tiny Semillon Noble Late Harvest, South Africa 2017 [75ml]

Chocolate

Odette's Jaffa cake
Maury Grenat Domaine Lafage, Vin doux naturel, France 2019 [75ml]

Tea, Coffee & petit four

Tasting Menu - £85 per person

*Optional Wine pairing £70 per person / Champagne pairing £90 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

Beetroot

Heritage beetroots, goats cheese royale, linseed cracker, truffle honey
Chateau Reynier, Bordeaux, France 2021 [125ml]

Squash

Sage gnocchi, winter squash, dukkah spice granola, garden kale
Chinon Ampoule Marchesseau et Fils, Loire, France 2021 [125ml]

Pearl Barley

Pearl barley risotto, glazed maitake mushroom, lemon & parsley
Domaine Bousquet Chardonnay Reserve, Tupungato, Argentina 2020 [125ml]

Cheese

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

Fruit

Passion fruit, buttermilk, olive oil
Bizoe Tiny Semillon Noble Late Harvest, South Africa 2017 [75ml]

Chocolate

Odette's Jaffa cake
Maury Grenat Domaine Lafage, Vin doux naturel, France 2019 [75ml]

Tea, Coffee & petit four

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