

# Odette's

## RESTAURANT

### A la Carte menu

#### starters

Salmon, cucumber, horseradish <i>Citrus cured Loch Duarte salmon, horseradish, cucumber &amp; dill sauce</i>	16
Beetroot, goats cheese, linseed <i>Heritage beetroots, goats cheese royale, beetroot ketchup, linseed crackers</i>	14
Game, mushroom, swede <i>Game consommé, pickled mushroom, game boudin, swede</i>	15
Scallop, parsnip, hazelnut *(N) <i>Roast Scottish scallop, parsnip, confit chicken wing, toasted hazelnut</i>	18

#### mains

Pumpkin, sage, kale <i>Sage gnocchi, crown prince pumpkin, granola, garden kale</i>	26
Pork, artichoke, black garlic <i>Pork loin, Jerusalem artichoke, black garlic ketchup, cavolo nero</i>	29
Cod, cauliflower, vadouvan <i>Cornish cod, roast cauliflower, golden raisin, vadouvan sauce</i>	31
Venison, celeriac, pear <i>Venison, garden pear, charred radicchio, celeriac &amp; chestnut</i>	33

#### cheese & desserts

Chocolate & orange <i>Odette's Jaffa cake</i>	14
Treacle, blackberry, nutmeg <i>Treacle tart, nutmeg sable, blackberries, poire williams syllabub</i>	12
Tonka bean, milk, pecan *(N) <i>Tonka bean custard, pecan praline, stout cake, salted milk</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