

# Odette's

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## RESTAURANT

### Tasting Menu

#### Soda bread & Snacks

#### Vegetables

Heritage beetroots, goats cheese royale, beetroot ketchup, linseed crackers  
*Chateau Reynier, Bordeaux, France 2019 (125ml)*

#### Fish

Cornish cod, roast cauliflower, golden raisin, vadouvan sauce  
*Domaine Bousquet Chardonnay Reserves, Tupungato, Argentina 2018 [125ml]*

#### Meat

Venison, garden pear, charred radicchio, celeriac & chestnut  
*Gigondas Romano Machotte, Pierre Amadieu, Rhône 2018 [125ml]*

#### Cheese

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

#### Fruit

Passionfruit, pineapple, lemongrass  
*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 - £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

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## RESTAURANT

### Vegetarian Tasting Menu

Soda bread & Snacks

#### Vegetables

Heritage beetroots, goats cheese royale, beetroot ketchup, linseed crackers  
*Chateau Reynier, Bordeaux, France 2019 [125ml]*

#### Pumpkin

Pumpkin, kale, black garlic  
*Domaine Bousquet Chardonnay Reserve, Tupungato, Argentina 2018 [125ml]*

#### Squash

Roast garden squash, cavolo nero, pumpkin seed pesto, prune ketchup  
*Chinon, Ampoule Marchesseau et Fils, Loire, France 2020 [125ml]*

#### Cheese

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

#### Fruit

Passionfruit, pineapple, lemongrass  
*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 - £85 per person

*Optional Wine pairing £70 per person / Champagne pairing £90 per person*  
served for the entire table

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