

Odette's

RESTAURANT

Please note
this is a sample
menu

Sample Party Menu

Starter

Trout, potato, watercress

Chalk stream trout, watercress cream, confit potato, horseradish & lemon

or

Asparagus, grape, hazelnut *(N)

Why valley asparagus, salted grapes, kohlrabi, toasted hazelnut, beurre blanc

or

Pork, leek, mushroom

Smoked ham hock & guinea fowl terrine, mushroom ketchup, baby leek

Main Course

Pea, broad bean, onion

Spring vegetable vol au vent, white onion puree, pickled mushroom

or

Market fish, potato, parsley

Market fish, potato gnocchi, roscoff onion, parsley emulsion

or

Chicken, asparagus, mushroom

Robert Caldecott's chicken, stuffed morel mushroom, asparagus

Dessert

Chocolate & orange

Odette's Jaffa cake

or

Lemon, yoghurt, pistachio

Baked lemon custard, torched meringue, pistachio sponge, whipped yoghurt

or

Strawberry, vanilla, basil

Vanilla ice cream sandwich, Gariguetta strawberries, strawberry & basil sorbet

Optional cheese course £14 per person (for the entire table)

Cheese, fruit, bara brith

*Selection of British cheese served with fruit chutney & Nain's Bara brith
(Morfydd Williams 1915-2017)*

Three course menu for £60 per person

(N) – Contains Nuts

Please note this is a sample menu - Menu might be subject to changes due to seasonality and produce availability
All prices are inclusive of VAT. Discretionary service charge of 13.5% will be added to the bill

Head Chef | Tom Dixon
Chef Patron | Bryn Williams