

Odette's

RESTAURANT

A la Carte menu

starters

Salmon, cucumber, horseradish <i>Cured Scottish salmon, cucumber, granny smith apple, horseradish</i>	16
Beetroot, goats cheese, linseed <i>Heritage beetroots, goats cheese royale, beetroot ketchup, linseed crackers, truffle</i>	14
Beef, mushroom, Parmesan <i>Beef consommé, potato dumplings, shiitake mushroom, aged parmesan</i>	15
Scallop, artichoke, hazelnut *(N) <i>Roast Scottish scallop, Jerusalem artichoke, confit chicken wing, toasted hazelnut</i>	18

mains

Celeriac, mushroom miso <i>Hay baked celeriac, sunflower seed pesto, pickled mushroom, miso</i>	26
Pork, cauliflower, apple <i>Pork loin, glazed cheek, roast cauliflower, black pudding & apple puree</i>	29
Lemon sole, brown shrimp, seaweed <i>Cornish lemon sole, brown shrimps, sea herbs, spiced butter sauce</i>	30
Duck, squash, fig <i>Merrifield duck, butternut squash, glazed fig, braised endive, dukkah</i>	33

cheese & desserts

Chocolate & orange <i>Odette's Jaffa cake</i>	14
Blackberry, bay leaf, almond *(N) <i>Bay leaf parfait, almond praline, blackberries, nutmeg sable</i>	12
Peach, raspberry, vanilla <i>Savarin, raspberries, brandy snap, peach sorbet, vanilla crème diplomat</i>	12
Cheese, fruit, bara brith <i>British & French cheese served with fruit chutney & 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