

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Vegetables

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

Fish

Cornish lemon sole, brown shrimps, sea herbs, spiced butter sauce
Domaine Bousquet Chardonnay Reserves, Tupungato, Argentina 2018 [125ml]

Meat

Greedy carver duck, butternut squash, apricot, radicchio, toasted seeds
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

RESTAURANT

Vegetarian Tasting Menu

Soda bread & Snacks

Vegetables

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

Potato

Potato, sweetcorn, black garlic
Domaine Bousquet Chardonnay Reserve, Tupungato, Argentina 2018 [125ml]

Celeriac

Hay baked celeriac, sunflower seed pesto, trompette de la mort, chestnut
Chinon, Ampoule Marchesseau et Fils, Loire, France 2020 [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