

Odette's

RESTAURANT

Sunday Lunch - 15th May

Sunday Cocktails

£11 each

Kir Royale	Peach Bellini	Negroni	Bloody Mary
Aperol Spritz	Limoncello Spritz	Elderflower Spritz	Campari Spritz

starters

Trout, watercress, radish

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

Asparagus, grape, hazelnut *(N)

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

Crab, apple, seaweed

Cornish crab, granny smith apple, herb emulsion, seaweed crackers

Ham hock, mushroom, leek

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

mains

Beef, Yorkshire pudding, horseradish

Roast sirloin of beef, Yorkshire pudding, duck fat potatoes, seasonal vegetables, horseradish cream

Cavatelli, tomato, basil

Hand cut cavatelli, basil pesto, tomato fondue, burrata

Pollock, courgette, red pepper

Cornish pollock, aubergine puree, roast courgette, red pepper ketchup, salt cod beignet

Lamb, pea, mint

Braised lamb shoulder, crushed peas, salt baked turnip, mint jelly

sides

New potatoes & herb butter	5	Seasonal vegetables	4.5
----------------------------	---	---------------------	-----

cheese & desserts

Lemon, yoghurt, pistachio *(N)

Baked lemon custard, toasted meringue, pistachio sponge, lemon yoghurt

Strawberry, vanilla, basil

Vanilla ice cream sandwich, gariguetta strawberries, strawberry and basil sorbet

Mango, passion fruit, vanilla

Alfonso mango, passion fruit & vanilla mille feuille

Perl las, treacle, apple

Perl Las cheese, treacle torte, cheese sable, apple ketchup

(N) - Contains Nuts

2 courses £35

3 courses £40

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