

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Vegetable

Heritage tomato tart, shallot marmalade, goats cheese, white balsamic gel
Chateau Reynier, Bordeaux, France 2021 (125ml)

Fish

Organic salmon, stuffed courgette flower, olive, tomato consommé
Domaine Bousquet Chardonnay, Tupungato, Argentina 2020 [125ml]

Meat

Welsh Black Beef sirloin, roscoff onion, smoked onion, bone marrow
Chianti Classico Riserva, Castelli de Grevepesa, Tuscany, Italy 2018 [125ml]

Cheese

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

Fruit

Lychee, mint, lime
Bizoe Tiny Semillon Noble Late Harvest, South Africa 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 | Daniel Caswell Restaurant Manager | Guillaume Mornet
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

Vegetable

Heritage tomato tart, shallot marmalade, goats cheese, white balsamic gel
Chateau Reynier, Bordeaux, France 2021 (125ml)

Risotto

Welsh summer truffle risotto, Scottish girolles, aged parmesan, mascarpone
Domaine Bousquet Chardonnay, Tupungato, Argentina 2020 [125ml]

Chickpea

Panisse, chimichurri, red pepper ketchup, fennel salad
Chinon Ampoule Marchesseau et Fils, Loire, France 2021 [125ml]

Cheese

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

Fruit

Lychee, mint, lime
Royal Tokaji Late Harvest, Tokaj, Hungary 2018 [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

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