

Odette's

RESTAURANT

Odette's soda bread & cultured butter
Caerphilly gougère

starters

Pork, gherkin, sage
Crispy pig head, gherkin relish, mustard mayo, fried sage

Salmon, crème fraîche, caviar
Salmon tartare, smoked crème fraîche, onion, Exmoor caviar

Potato, onion, truffle
Charlotte potato velouté, onion tart, Welsh black truffle, chive crème fraîche

main courses

Pork, black pudding, cauliflower
Roast pork tenderloin, black pudding croquette, cauliflower purée, sauerkraut

Market fish, mussels, champagne
Market fish, leek fondue, capers, champagne velouté

Pumpkin, parmesan, truffle
Roast pumpkin, squash purée, fried sage, parmesan velouté, Welsh truffle

Sides Seasonal potatoes 5.5 Seasonal vegetables 5.5

desserts

Chocolate & orange
Odette's Jaffa cake

Blackberry, apple, bay leaf
Blackberry soufflé, apple sorbet, bay leaf custard, oat crumble

Cheese, fruit, bara brith
Selection of British & French cheeses served with garden fruit chutney & Nain's Bara brith

3 courses - £65

Head Chef | Daniel Caswell

Restaurant Manager | Guillaume Mornet

*(N) Contains Nuts

A discretionary service charge of 15% will be added to the final bill

Please note this is a sample menu - Menu might be subject to changes due to seasonality and produce availability

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