

Odette's

RESTAURANT

A la Carte menu

starters

Salmon, seaweed, sesame <i>Salmon mi-cuit, sesame furikake, dash, wasabi mayonnaise</i>	16
Asparagus, egg yolk, onion <i>New season asparagus, smoked egg yolk, crispy onion</i>	14
Beef, mustard, onion <i>Beef tartare, capers & gherkins, mustard mayonnaise, pickled onion</i>	18
Scallop, cauliflower, pork <i>Roast Scottish scallop, cauliflower purée, bacon dressing</i>	22

mains

Ricotta, parmesan, onion <i>Baked ricotta agnolotti, lyonnaise, stout pickled onion, parmesan velouté</i>	28
Chicken, asparagus, wild garlic <i>Roast corn fed chicken, new season asparagus, wild garlic, chicken velouté</i>	30
Cornish brill, leek, tartar <i>Baked brill, leek, tartar velouté, sea herbs</i>	32
Lamb, aubergine, lentils <i>Roast lamb, aubergine puree, lentil dressing, hash brown</i>	35

cheese & desserts

Chocolate, oat, whisky <i>Chocolate cremeaux, oat crumble, whisky syllabub</i>	14
Banana, rum, chocolate <i>Banana soufflé, rum & cardamon caramel sauce, chocolate ice cream</i>	14
Strawberry, buttermilk, elderflower <i>Buttermilk pannacotta, English strawberries, elderflower</i>	12
Cheese, fruit, bara brith <i>Selection of British & French cheeses served with garden fruit chutney & Nain`s Bara brith (Morfydd Williams 1915-2017)</i>	18

(GF) - Gluten Free, (N) - Contains Nuts
Vegan dishes also available on request

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