



ANGLER

O D E T T E

With Chef Gary Foulkes and Chef Julien Royer

Odette | Angler

Squid ink cracker, smoked cods rod, Espelette pepper

Venison croquette, wild juniper, walnut

East End sourdough, caramelised yeast butter

Angler

Dorset crab

nashi pear, wasabi oil, coriander

Odette

XL Orkney scallop

potimarron, vadouvan spices, charred squid

Odette

Hay-smoked bresse pigeon

Cambodian Kampot pepper, topinambour, black garlic

Odette

Lemon tart

mayer lemon curd, sablé Breton, shiso

Odette

Petits fours

Miso caramel, smoked juniper fudge

Angler

£80.00