

RESTAURANT

66a

SIXTY SIX A

SUMMER MENU

Cotswold Lodge
COTSWOLD LODGE
HOTEL
★★★★



STARTERS

Carrot & coriander soup
served with warm rosemary focaccia. (pb) £10

Crab Fishcake with fennel purée, micro-leaf salad
& pineapple chutney. £14

Heritage tomato & mozzarella salad with pesto,
rocket and balsamic glaze. (vg, gf) £10

Smashed avocado & poached egg on sourdough toast, confit cherry tomatoes
& fresh chilli. (vg) £11

Salmon gravlax, capers, pickled cucumber, tapioca crackers & lemon and dill
crème fraîche. (gf) £13

MAINS

Salmon fillet with poached asparagus, carrot purée,
pickled cucumber, Béarnaise sauce, fennel & apple salad. (gf) £23

8oz sirloin steak with sautéed new potatoes, smoked gherkins, watercress salad &
peppercorn sauce. (gf) £30

Chicken supreme with Hasselback potatoes, leek purée, tenderstem broccoli,
honey & mustard cream sauce. (gf) £22

Lamb rack with mint & pea purée, pickled shallots, dauphinoise potato, rainbow
chard, sautéed carrots and red wine jus. (gf) £33

Summer vegetable pasta salad with courgettes,
broccoli, asparagus, red onions, peppers, olives, cherry tomatoes & vegan pesto.
(pb) £19

Whole Lemon Sole with parmentier potatoes, salsa,
sapphire green beans, capers & dill white wine sauce. (gf) £28

PLEASE MAKE US AWARE OF ANY ALLERGIES AT THE TIME OF ORDERING.
NOT ALL INGREDIENTS ARE LISTED ON OUR MENU.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL
VG VEGETARIAN, PB PLANT BASED, GF GLUTEN FREE

DESSERTS

Crème caramel with dulce de leche & peanut praline. £9

Crispy meringue pavlova with passion fruit compote, poached peach & crème diplomate. £10

Paris-Brest with pistachio cream, lemon curd & chocolate ice cream. £10

Chocolate parfait with raspberry coulis, feuilletine & vanilla chantilly. £9

70% chocolate brownie, macerated strawberries & vanilla ice cream. (pb) £9

SIDES

Tomato, pickled shallots and cucumber salad. £5

Hand cut chips with aioli £5

Rocket, feta and balsamic salad £5

Fennel, French dressing, roasted walnuts and apple salad. £5

Sautéed tenderstem, crisp onions & hollandaise sauce. £5

PLEASE MAKE US AWARE OF ANY ALLERGIES AT THE TIME OF ORDERING.
NOT ALL INGREDIENTS ARE LISTED ON OUR MENU.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL
VG VEGETARIAN, PB PLANT BASED, GF GLUTEN FREE