



RESTAURANT

66a

SIXTY SIX A

AUTUMN MENU

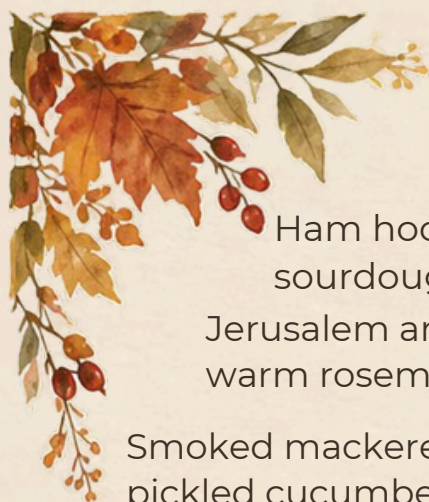


Seasonal Ingredients • Exceptional Flavours

Cotswold Lodge

HOTEL





STARTERS

- Ham hock terrine with piccalilli, pickled shallots & toasted sourdough. **£12**
- Jerusalem artichoke & chestnut soup with truffle oil & warm rosemary focaccia. (pb) **£11**
- Smoked mackerel pâté with horseradish crème fraîche, pickled cucumber & rye toast. **£14**
- Roasted fig & goat's cheese salad with candied walnuts, mixed leaf & honey dressing. (gf,vg) **£10**
- Wild mushroom arancini with truffle mayo, pickled girolles & parmesan cheese. (vg) **£12**

MAINS

- Pan fried hake fillet with crushed new potatoes, cauliflower purée, wilted spinach & brown shrimp butter. **£29**
- 8oz Sirloin steak with rosemary roast potatoes, sautéed wild mushrooms, crispy shallots, watercress salad & peppercorn sauce. (gf) **£35**
- Chicken supreme with fondant potato, pumpkin purée, cavolo nero, roasted chestnuts & sage cream sauce. (gf) **£24**
- Slow cooked beef blade with creamy mash potato, braised red cabbage, honey-roast baby carrots & rosemary red wine jus. (gf) **£27**
- Wild mushroom risotto with crispy sage, parmesan cheese, truffle oil & toasted pine nuts. (gf) **£20**
- Pan fried seabream, roasted aubergine, olives, cherry tomatoes, parsley, red onions caponata (gf) **£27**

Please make us aware of any allergies at the time ordering.
Not all allergens 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

Sticky toffee pudding with salted caramel sauce & vanilla ice cream. vg	£10
Spiced apple & blackberry crumble with vanilla custard. pb (gluten free option available)	£10
Mulled wine poached pear with cinnamon mascarpone & toasted almond tuile. vg	£9
Dark chocolate & hazelnut tart with blackberry compote & crème fraîche. vg	£12
Vanilla panna cotta with poached quince & ginger crumb.	£10

SIDES

Braised red cabbage with apple & cider. (pb, gf)	£5
Hand cut chips with aioli. (gf,vg)	£6
Roasted butternut squash, feta & sage salad. (gf,vg)	£6
Honey-roast root vegetables with thyme. (gf,vg)	£5
Sautéed cavolo nero, crispy onions & hollandaise sauce. (gf,vg)	£5

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Restaurant 66a

At our one AA Rosette restaurant,
a love of exceptional food and a passion for hospitality are at the heart of everything
we do.

Head Chef and his team bring creativity, care and dedication to every dish, using
locally sourced ingredients to create memorable dining experiences for our valued
guests.

AA Rosette levels

1 Rosette — High-quality cooking that stands out from the local area.

2 Rosettes — Excellent cooking, with attention to the selection and preparation of
ingredients.

3 Rosettes — Outstanding cooking, with highly skilled techniques and a strong
understanding of ingredients.

4 Rosettes — Exceptional cooking, showing ambitious techniques, originality, and
consistency.

5 Rosettes — The highest level, representing exceptional standards of cooking and an
outstanding overall dining experience.

