

The Maytime Inn

Starters and Light Lunches

(V) Soup of the Day with Fresh Bread	£4.95	Baked King Prawns with Garlic & Chilli	£7.95
Devilled Whitebait on Salad Leaves with Lemon Wedge	£6.95	Fresh Prawn Salad Marie Rose	£6.95
Pressed Ham Hock Terrine served with Warm Toast	£6.95	Smoked Salmon Platter with Capers and Brown Bread and Butter	£7.95
Chicken Caesar Salad	£6.95	(V) Sautéed Garlic Mushrooms on English Muffin	£6.95

Main Courses

Grilled Rump of Lamb Steak with Redcurrant and Orange Glaze	£14.95	Fillet of Beef Stroganoff with Brandy and Cream served with Rice	£16.95
Roasted Belly of Pork on Braised Celery and Onions served with Apple Sauce	£13.95	Homemade Pie of the Day served with Creamed Potato and Minted Peas	£11.95
Half Roast Crispy Duck with Cherry and Brandy Sauce	£16.95	(V) Mushroom Stroganoff with Cream and Brandy served with Rice	£11.95
(V) Brie and Mushroom Filo Parcel served on Salad Leaves with Sauté Potatoes	£12.95	Roasted Fillet of Fresh Salmon with Hollandaise Sauce	£13.95
Baked Seafood Thermidor (Salmon, Cod and King Prawns)	£13.95	Spicy Chicken Curry with Prawn Crackers, Puppodums and Rice	£12.95

From the Charcoal Grill

Rib eye (All Steaks served Garni , with Onion Rings, Mushrooms and	£16.95	Grilled Large Gammon and Eggs served with French Fries	£10.95
Sirloin Garlic Butter OR with Creamy Peppercorn Sauce)	£17.95	Aberdeen Angus Burger with Bacon, Egg, Salad and Fries	£10.95
Fillet	£18.95	Smothered Breast of Chicken topped with Cheese	£13.95

Lunchtime Only

Grilled Minute Steak served with Salad & Fries	£11.95
Home Cooked Ham and Eggs with French Fries	£8.95
“Maytime” Cod and Chips with Tartare Sauce	£11.95
Omelettes of your choice with Salad & Fries	£9.95
Ploughman’s:	
Home Cooked Ham with Fresh Bread & Pickles	£6.95
English Cheese with Fresh Bread and Pickles	£7.95
<u>Sandwiches and Ciabattas</u>	
B.L.T (Bacon, Lettuce and Tomato)	£5.25
Melted Brie and Tomato	£5.25
Home Cooked Ham	£4.95
Cheese and Pickle	£4.95
Steak and Onion with French Fries	£8.95

Two Course Lunch £11.95

Soup of the Day
Duo of Ham Hock & Game Terrine
with Oxford Sauce and Warm Toast
Goats Cheese Crostini
-oOo-
Steak and Kidney Pie with Seasonal
Vegetables
Fresh Tagliatelle with Tomato & Red
Pepper Sauce
Golden Fried Fritto Misto on a Bed of Salad
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Please ask your Waitress for Today’s Choice
of Desserts