



the
maytime
inn

dessert menu

cocktails

<ul style="list-style-type: none"> • • • Gin Mary 6.95 • Celery gin, tomato juice, • spice & horseradish • (Prefer vodka instead - just ask!) • • 	<ul style="list-style-type: none"> • Espresso Martini 8.50 • Perfect after dinner cocktail • • OX-Ford Traffic 9.50 • OX44 gin, fresh lime juice, • bitter lemon, lemon & lime 	<ul style="list-style-type: none"> • Italian Sparkling Spring 9.50 • Marconi 46 gin, Prosecco, • dash of Martini Rosso, orange • • Pink G&T 7.50 • Rhubarb gin, aromatic tonic, • strawberry
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desserts

Rhubarb trifle	7.50
Lemon meringue pie, poached orange segments, basil sorbet	7.00
Trio of chocolate mousse, raspberry compote, salted sugared hazelnuts	8.00
Baked elderflower cheese cake, ginger ice cream	7.50
Lemon & raspberry posset, rose water sorbet, clove syrup, almond shortbread	7.00
Home made ice creams	2.00 per scoop
Finest artisan cheese	3.00 per cheese

dessert wine

	50ml	125ml	Bottle
1769 Muscat, Buitenverwachting, Constantia, South Africa 2015	3.60	9.00	33.00
Dindarello, Maculan, Veneto, Italy 2015	3.70	9.20	26.00
La Fleur d'Or, Sauternes, France 2013	4.20	10.50	30.00
Angelorum, Masi, Veneto, Italy 2013	7.00	16.00	45.00

fortified wine

	50ml	125ml	Bottle	20cl Bottle
Ferriera Ruby Port	3.00	5.50	30.00	
Ferriera LBV	4.00	7.50	40.00	
Ferriera 20 Year	7.50	12.50	75.00	
Churchill Reserve - mini bottle				14.00

lunchtime · dinnertime · bedtime · anytime · **maytime**

after dinner drinks



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stay local

	25ml
Cotswold Distillery Whisky	4.25
Cotswold Distillery Cream Liqueur	4.50
Spirit of Ilmington Apple Brandy	4.40

whiskey

	25ml
Talisker	3.50
Highland Park 12YO	3.50
Macallan Gold	3.50
Monkey Shoulder	3.50
Laphroaig	3.50
Dalwhinnie 15 YO	3.50
Glenmorangie 10 YO	3.50
Dalmore 15 YO	4.50
Lagavulin	5.00
Hibiki Harmony	6.00
Compass Box - Hedonism	6.50

brandy

	25ml
Hennessey VS	3.50
Hennessey Fine De Cognac	5.00
Hennessey XO	15.00

calvados

Dupont VSOP Calvados	5.00
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armagnac

Janneau VS	3.10
Tariquet VSOP	3.25
Tariquet XO	4.10
Armagnac de Janneau XO	12.50

coffee

We not only use local produce in the kitchen, but out here in the bar too. We source our coffee from UE Coffee Roasters, based just down the road in Witney. They are the first, and currently only, wood-fired artisan coffee roasters in the UK and pour their passion into every coffee bean roasted.

Espresso, French Press	2.50
Double Espresso, Latte, Cappuccino, Americano, Flat White	3.00
Liqueur Coffees	7.50

tea

Jeeves & Jericho of Oxford create the superb tea blends we offer here at The Maytime. Harnessing the age old traditions of tea making with a great respect for the surroundings the teas are grown in, this brand have a fresh, fun and contemporary approach to tea making. They also have the added bonus of being blended only 3 miles down the road.

English Breakfast	2.75
Earl Grey	2.75
China Jasmine	2.75
Red Berry Burst	2.75
Turkish Apple	2.75
African Rooibos Egyptian Camomile	2.75
Mojito Mint	2.75