



the
maytime
inn

dessert menu

cocktails

Gin Mary 6.95 Homemade celery gin, tomato juice, spice & horseradish (Prefer vodka instead - just ask!)	Espresso Martini 8.50 Ramsbury Single Estate Vodka, borghetti & espresso	Pink G&T 7.50 Warner Edwards Rhubarb gin, aromatic tonic & strawberry
	Cotswolds Spritz 8.50 Cotswolds distillary ginger gin, prosecco, soda & apple	Negroni 8.50 Cotswolds distillary gin, campari vermouth rosso & orange slice

Driving? Ask about our range of Seedlip non-alcoholic cocktails

a little something extra

Homemade salted caramel rolos 4.75 (5 per portion)

desserts

Baked chocolate mousse cake, crème fraiche ice cream, fresh strawberries (GF)	7.50
Eton mess (GF)	7.50
Lemon tart, gin & tonic sorbet	7.50
Carrot cake, stem ginger ice cream sundae, orange frosting	7.50
Elderflower panna cotta, shortbread crumb, raspberry gel (GF*)	7.50
Home made ice creams (GF)	2.00 per scoop
British artisan cheeses, chutney, crackers (GF*)	3.50 per cheese
Montgomery's Cheddar, Neal's Yard Baron Bigod, Alex James Solstice, Neal's Yard Ragstone, Cropwell Bishop Beauvale, Two Hoots Barkham Blue	

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
Malavasia, Capoforo, IGT Salina, Italy 2017	4.00	9.50	35.00
La Fleur d'Or, Sauternes, France 2013	4.20	10.50	30.00
Vidal, Golden Icewine Valley, ChangYU Wine Company, China	4.25	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

(GF) Gluten Free · (GF*) Gluten Free available · (V) Vegetarian · (VG) Vegan

Please note that we keep a written record of any of the 14 allergen ingredients used, listed within the EU mandate which can be provided upon request. Please ask your server or duty manager for further details.

after dinner drinks



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stay local

* We support local makers, growers, brewers and distillers. All products marked * are made locally. Try for yourself the great products made right on our doorstep.

whiskey	25ml	brandy	25ml
Cotswolds Distillery Whisky*	4.25	Hennessey VS	3.50
Cotswolds Distillery Blue Label*	7.50	Hennessey Fine De Cognac	5.00
Talisker	3.50	Hennessey XO	15.00
Highland Park 12YO	3.50	calvados	
Macallan Gold	3.50	Cotswolds Distillery Cotswolvados*	5.75
Monkey Shoulder	3.50	Spirit of Ilmington Apple Brandy*	4.40
Laphroaig	3.50	Dupont VSOP Calvados	5.00
Dalwhinnie 15 YO	3.50	liqueur	
Glenmorangie 10 YO	3.50	Cotswolds Distillery Cream	
Dalmore 15 YO	4.50	Liqueur* 50ml	4.50
Lagavulin	5.00	Cotswolds Distillery Espresso	
Hibiki Harmony	6.00	Martini Liqueur*	4.00
Compass Box - Hedonism	6.50	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, Americano, Macchiato, Latte, Cappuccino, Flat White,	3.00
Hot Chccolate	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