

dessert menu

cocktails

Bloody Mary 6.95	Cotswold Toffee & Vodka Espresso Martini 8.50	Cotswold Negroni 8.50	Citrus Grove Seedlip & Hibiscus 6.65
Wood Bros Vodka, tomato juice, celery, lemon, spice, splash of sherry	Cotswold Toffee & Vodka, Wood Bros Vodka, Borghetti, espresso (Classic also available)	Cotswold gin, campari, vermouth rosso	Our non-alcoholic cocktail offering

a little something extra

Homemade salted caramel rolos 4.75 (5 per portion) (V, GF)

desserts

Plum frangipane, clotted cream (V)	7.50
Chocolate brownie sundae (V)	7.50
Banoffee cheesecake	7.50
Mixed berry crumble, crème anglaise (V)	7.50
Home made ice creams (V, GF*)	2.25 per scoop
Finest artisan cheeses, grapes, chutney, crackers (GF)	3.50 per cheese
Oxford Blue, Comté Extra Vieux, Brie de Meaux, Cerny Ash Goats	

dessert wine

	50ml	125ml	Bottle
Sauvignon Blanc, Morandé Casablanca Valley, Chile 2018	3.50	7.50	21.00
Changyu, Golden Diamond Vidal Ice Wine, China, 2015	4.25	10.50	30.00
1769 Muscat, Buitenverwachting, Constantia, South Africa 2015	3.60	9.00	33.00
Capofaro, Malvasia di Salina, Tasca, Italy 2017	4.00	9.50	35.00
Angelorum, Masi, Veneto, Italy 2013	7.00	16.00	45.00

fortified wine

	50ml	125ml	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 20cl bottle			14.00

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

stay local

	25ml
Cotswold Distillery Whisky	4.25
Cotswold Distillery Blue Label Whisky	7.50
Cotswolvados	5.75
Cotswold Distillery Cream Liqueur 50ml	4.50
Cotswold Distillery Espresso Martini Liqueur	4.00
Spirit of Ilmington Apple Brandy	4.40



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whiskey

	25ml
Monkey Shoulder	3.50
Toki	3.75
Talisker	3.80
Highland Park 12YO	3.80
Macallan Gold	3.80
Laphroaig	3.80
Dalwhinnie 15 YO	3.80
Glenmorangie 10 YO	3.80
Dalmore 15 YO	4.50
Lagavulin	5.50
Hibiki Harmony	6.00
Compass Box - Hedonism	6.50

brandy

	25ml
Hennessey VS	3.80
Hennessey Fine De Cognac	5.00
Hennessey XO	15.00

calvados

Dupont VSOP Calvados	5.00
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armagnac

Tariquet VSOP	3.25
Tariquet XO	4.10
Janneau VS	3.10
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
Liqueur Coffees	7.50
Hot Chccocolate	3.00

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	2.85
Earl Grey	2.85
China Jasmine	2.85
African Rooibos	2.85
Mojito Mint	2.85