



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

Cotswolds Spritz 8.50

Cotswolds Distillery ginger gin,
prosecco, soda & apple

Pink G&T 7.50

Warner Edwards Rhubarb gin,
aromatic tonic & strawberry

Negroni 8.50

Cotswolds Distillery 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, GF)

desserts

Spiced wild plum, sponge, citrus sorbet, orange crisp (GF*, VG*)	7.50
Chocolate brownie, popcorn & salted caramel sundae	7.50
Banana bread blondies, chocolate drizzle	7.50
Sticky toffee pudding, clotted cream ice cream	7.50
Apple & cinnamon crumble slice, vanilla ice cream	7.50
Home made ice creams (GF*)	2.25 per scoop
British artisan cheeses, chutney, crackers (GF*)	3.50 per cheese
Montgomery's Cheddar, 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
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
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



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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

whiskey

	25ml
Talisker	3.80
Highland Park 12YO	3.80
Macallan Gold	3.80
Monkey Shoulder	3.50
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
Tyrconnell	3.50

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 Chccolate	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
Red Berry Burst	2.85
Turkish Apple	2.85
African Rooibos Egyptian Camomile	2.85
Mojito Mint	2.85