

Wifi: **Maytime Wifi** Password: **maytimeguest**



drinks menu



wine menu



gin menu

cocktails

Bloody Mary	8.50
Cotswold Toffee & Vodka Espresso Martini	9.00
Cotswold Negroni	9.00
Hibiscous Grove (alcohol free)	7.00

nibbles

Whitebait, aioli	4.50
Buttermilk fried chicken, sriracha mayo	6.00
Aubergine & miso dip, crudites (V)	4.50
Sourdough, salted butter (V)	4.50
Nocellara olives (V)	4.50
Nuts - marcona almonds or rose harissa nut mix (V)	4.50

boards

Meat: Salt Pig cured meats, pickles, rocket & parmesan salad, sourdough (GF*)	16.00	Veggie: Pea & feta arancini, courgette, candied beetroot & watercress salad, aubergine & miso dip, crudites, goats curd, sourdough (V)	16.00
Fish: Whitebait, prawn cocktail, smoked mackerel croquettes, smoked salmon, pickled cucumber, aioli, sourdough	17.00	Garlic & rosemary camembert: apricot chutney, sourdough (V, GF*)	16.00

starters

Soup of the day, sourdough (V, GF*)	7.00
Kelmscott ham hock salad with apple, blue cheese, cider pickled Mayfield egg, sourdough croutons, honey dressing	9.00/18.00
Classic Caesar salad, cos lettuce, sourdough croutons, parmesan shavings, anchovies (GF*) (add chicken starter £2.50, main £4.00)	7.50 /15.00
Courgette, candied yellow beetroot, pine nut, goats curd, baby watercress & pomegranate salad (V, GF)	8.50 /17.00
Tuna tartare, smashed avocado, chilli, lime, ponzu, sesame seed crisp	9.50
Squid anticuchos, chilli, ginger & coriander dipping sauce (GF)	8.00

mains

Lamb rump, summer vegetables, goats curd, pea puree, red wine jus (GF)	20.00
Kelmscott pork tenderloin, tabbouleh, apricot purée, toasted almonds	17.00
Pan fried seabass, asparagus, broccoli, creamy mash, tarragon butter sauce (GF)	18.00
Seared tuna, chinese cabbage, sugar snap peas, spring onion, pepper, sesame seeds, chilli & lime nuts, soy & ginger dressing (GF)	17.50
BBQ spatchcock chicken, sweet potato fries, charred sweetcorn, heritage tomatoes	17.00
Pea, watercress & feta risotto (V, GF*)	15.50
Wild boar burger, comté cheese, chilli jam, onion rings, skinny chips (GF*)	16.00
Beer battered haddock, hand cut chips, buttered peas, tartare sauce	15.50
Spicy bean burger, smashed avocado, tomato salsa, sweet potato fries (VG*)	15.00

steaks Our steaks are sourced from Baker's Butcher in Witney

Rump Steak 283g (approx) (GF)	22.50
Sirloin steak 283g (approx) (GF)	25.50

All steaks come with hand cut or skinny fries, green leaf salad & a sauce or accompaniment of your choice:
peppercorn sauce · garlic butter · blue cheese butter · oven roasted vine tomatoes

sides

Chips: hand cut / skinny (V, GF) (add truffle & parmesan for £1.50)	4.50
Charred corn on the cob, chilli butter (V, GF)	4.50
Garden peas, mint & crumbled feta (V, GF)	4.50
Buttered new potatoes (V, GF)	4.50
Chimichurri broccoli, goats curd, toasted almonds (V, GF)	4.50

sandwiches all on sourdough

lunches only (add a cup of soup £3.50)	
Rare roast beef & horseradish (GF*)	9.50
Prawn, marie rose sauce, cos lettuce (GF*)	9.50
Red pepper, courgette, goats curd, chilli jam (V, GF*)	9.50

(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. (Please note a 10% service charge will be added to parties of 8 or more)

a little something extra

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

desserts

Lemon tart, crème fraiche, berry compote (V) 8.00
Chocolate delice, vanilla ice cream, peanut brittle (V) 8.00
Poached rhubarb, mascarpone lemon curd, granola (V) 8.00
White chocolate choc ice, basil Italian meringue, pepper glass (V, GF) 8.00
Passion fruit & lime cheesecake, caramelised pineapple, mango sorbet (V) 8.00
Home made ice creams (V, GF*) 2.00 per scoop
Finest artisan cheeses, grapes, chutney, crackers (GF*) 4.00 per cheese
Oxford Blue, Comté Extra Vieux, Brie de Meaux

dessert wine

	50ml	125ml
Sauvignon Blanc, Morandé Casablanca Valley, Chile 2018	3.50	7.50
Dindorello, Maculan, Italy 2016	3.70	9.20
Capofaro, Malvasia di Salina, Tasca, Italy 2017	4.00	9.50
Angelorum, Masi, Veneto, Italy, 2013	7.00	16.00

fortified wine

	50ml	125ml	Bottle
Patrono Fine Ruby Port	3.50	7.00	
Niepoort LBV 2016	5.00	12.00	
Graham's Blend No 5 White Port	3.50	7.00	
Churchill Reserve - 20cl bottle			16.00

after dinner drinks

stay local

	25ml
Cotswold Distillery Whisky	4.50
Cotswold Distillery Blue Label Whisky	7.50
Cotswolvados	5.75
Cotswold Distillery Cream Liqueur 50ml	4.50
Cotswold Distillery Espresso Martini Liqueur	4.00

whiskey

	25ml
Monkey Shoulder	3.50
Toki	4.00
Talisker	4.50
Highland Park 12YO	4.50
Macallan Gold	4.50
Laphroaig	4.50
Dalwhinnie 15 YO	4.50
Glenmorangie 10 YO	4.50
Dalmore 15 YO	4.50
Lagavulin	5.50
Hibiki Harmony	6.00
Compass Box - Hedonism	6.50

brandy

	25ml
Hennessy VS	4.50
Hennessy Fine De Cognac	6.00
Hennessy XO	16.00

calvados

Dupont VSOP Calvados	5.50
----------------------	------

armagnac

Tarquet VSOP	3.25
Janneau VS	3.10

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.

Espresso, French Press	3.00
Double Espresso, Americano, Macchiato, Latte, Cappuccino, Flat White	3.50
Hot Chocolate	4.00

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	3.00
Earl Grey	3.00
China Jasmine	3.00
African Rooibos	3.00
Mojito Mint	3.00