



the maytime inn

Cocktails

Bloody Mary	£10.00
Cotswold toffee & vodka espresso martini	£9.00
Cotswold negroni	£9.00
Chocolate orange	£10.00

Nibbles

Whitebait, aioli	£5.00
Buttermilk fried chicken, sriracha mayo	£6.75
Sourdough, salted butter (V)	£4.50
Nocellara olives (V)	£4.50
Nuts - marcona almonds or rose harissa nut mix (V)	£4.75

Starters

Soup of the day, sourdough (V, VG*, GF*)	£7.75
Classic Caesar salad (add chicken + £3)	£8.50
Asparagus, poached egg, 'Nduja hollandaise	£10.00
Prawn cocktail (GF*)	£10.50
Courgette, beetroot, pine nut, pomegranate salad with goat curd (V, GF)	£10.00

Sharing boards

Meat - Salt Pig cured meats, pickles, rocket & parmesan salad, sourdough (GF*)	£16.00
Fish - Whitebait, aioli, prawns, cos, marie-rose, tuna tarte, sourdough	£18.50
Garlic & rosemary camembert, apricot chutney, sourdough (V, GF*)	£18.00
'Ortiz' sardines with sourdough	£13.00

Mains

Moroccan Lamb rump, Harissa cous-cous, roasted tomatoes coriander yoghurt	£24.00
Cider braised pork belly, boulangere potato, carrot puree, black garlic (GF)	£21.00
Tuna, borlotti, cannellini, chilli, ginger, coriander, lime and soy	£21.00
Plaice paupiettes filled with crab meat, creamy mash, hollandaise sauce (GF)	£20.00
Broad bean and pea risotto with mint oil (V, GF)	£18.00
Wild boar burger, comté cheese, chilli jam, onion rings, skinny fries (GF*)	£17.95
Beer battered haddock, hand cut chips, buttered peas, tartare sauce	£17.95
Spicy falafel burger, smashed avocado, tomato salsa, skinny fries (VG*)	£16.50
Rump Steak 283g (approx) (GF)	£24.50
Sirloin steak 283g (approx) (GF)	£27.50

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

Greek salad	£4.95
Market garden salad	£4.95
Creamy mash	£4.95
Chilli butter corn on cob	£4.95
Triple cooked chips or skinny fries	£4.95
Add white truffle & parmesan	£1.50

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
Adelstrop cheese, apricot 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 discretionary 12.5% service charge will be added to your bill.



Desserts

Homemade salted caramel rollos (5 per portion) (V, GF)	£6.00
Eton mess (V, GF)	£8.50
Chocolate brownie, cream berry compote, vanilla ice-cream (V, GF)	£8.50
Roasted banana spilt (V, GF)	£8.50
Lemon tart, love Léoube sorbet (V)	£8.50
Homemade ice creams or sorbets (V, GF*)	£2.25 per scoop
Finest organic cheeses, grapes, chutney, crackers (GF*)	
Bledington blue, Adelstrop cheese, Penyston brie	£4.50 per cheese

Teas & 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.

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 has a fresh, fun, and contemporary approach to tea making. They also have the bonus of being blended only 3 miles down the road.

Espresso, French Press	£3.00
Double Espresso, Americano, Macchiato, Latte, Cappuccino, Flat White	£3.50
Hot Chocolate	£4.00
English Breakfast	£3.00
Earl Grey	£3.00
China Jasmine	£3.00
African Rooibos	£3.00
Mojito Mint	£3.00

Digestifs

Cognac 25ml

Hennessy VS	£4.50
Hennessy Fine De Cognac	£6.00
Hennessy XO	£16.00

Calvados 25ml

Dupont VSOP Calvados	£5.50
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Armagnac 25ml

Tariquet VSOP	£3.25
Janneau VS	£3.10

Whiskey 25ml

Cotswold Distillery *	£4.50
Cotswold Distillery Blue Label *	£7.50
Monkey Shoulder	£3.50
Toki	£4.00
Talisker	£4.50
Highland Park 12YO	£4.50
Laphroaig	£4.50
Dalwhinnie 15 YO	£4.50
Glenmorangie 10 YO	£4.50

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