

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
Hibiscus Grove (alcohol free)	7.00

nibbles

Whitebait, aioli	4.50
Buttermilk fried chicken, sriracha mayo	6.00
Nduja Arancini, chipotle romesco sauce	5.00
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

Fish: Whitebait, prawn cocktail, smoked mackerel croquettes, smoked salmon, pickled cucumber, aioli, sourdough 17.00

Veggie: Courgette & beetroot salad, heritage cherry tomato tarte tatin, leek gratin, hummus, sourdough (V) 16.00

Garlic & rosemary camembert: apricot chutney, sourdough (V, GF*) 16.00

starters

Soup of the day, sourdough (V, GF*)	7.00
Confit duck bonbon, celeriac remoulade, watercress	9.00
Heritage cherry tomato tarte tatin, rocket salad, red onion crisp (V)	8.50
Courgette, candied yellow beetroot, pine nut, goats curd, baby watercress & pomegranate salad (V, GF)	8.50 / 17.00
Salmon mousse, pickled fennel, cucumber gel, tuile (GF*)	9.00
Cod roe soufflé, crispy samphire, bisque	9.00

mains

Duck breast, pommes anna, beetroot, seasonal veg, port & orange jus (GF)	19.00
Braised shin of beef suet pudding, beetroot & horseradish mash, roasted chantenay carrot, green beans	18.00
Pan fried hake, chorizo & potato casserole	18.00
Fregula, chilli mussels, cherry tomato sauce	17.00
Partridge, cider, apples & celery, smoked butter mash* (GF)	18.00
Wild mushroom risotto, tarragon oil (V, GF)	16.00
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)	4.50
(add truffle & parmesan for £1.50)	
Hispy cabbage, bacon, blue cheese (GF)	5.00
Garden peas, mint & crumbled feta (V, GF)	4.50
Smoked butter mash (V, GF)	4.00
Leek gratin (V)	5.00

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)

*game birds may contain shot

a little something extra

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

desserts

Treacle tart, mulled apple compote, crème fraiche (V) 8.00
Dark chocolate truffles, salted caramel ice cream, caramel crisp (V, GF) 8.00
Almond & coffee choux bun (V) 8.00
Apple & blackberry crumble, vanilla ice cream (V) 8.00
Marmalade sponge pudding, crème anglaise (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
1769 Muscat, Buitenverwachting, Constantia, South Africa 2020	3.60	9.00
Dindorello, Maculan, Italy 2016	3.70	9.20

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
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
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armagnac

Tariquet 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