

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



drinks menu



wine menu



gin menu

## sunday lunch 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

### 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

Cotswold beef strip loin, roast potatoes, seasonal vegetables, yorkshire pudding, gravy (GF*)	19.00
Loin of pork, crackling, roast potatoes, seasonal vegetables, yorkshire pudding, gravy (GF*)	17.00
Roast chicken, roast potatoes, seasonal vegetables, yorkshire pudding, gravy (GF*)	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
Pea, watercress & feta risotto (V, GF*)	15.50

### sides

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

### a little something extra

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

(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)

**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
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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 Chccolate	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