

sunday lunch menu



the
maytime
inn

cocktails

Bloody Mary 6.95 Wood Bros Vodka, tomato juice, celery, lemon, spice, splash of sherry	Cotswold Toffee & Vodka Espresso Martini 8.50 Cotswold Toffee & Vodka, Wood Bros Vodka, Borghetti, espresso (Classic also available)	Christmas Negroni 8.50 Spiced gin, campari, vermouth rosso	Citrus Grove Seedlip & Hibiscus 6.65 Our non-alcoholic cocktail offering
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nibbles

Mark's sourdough, farmhouse butter (V) 4.50 • Cheese, paprika & red onion croquettes, sweet chilli sauce (V) 4.50
Salt baked cod beignets, saffron aioli 5.00 • Buttermilk fried chicken, sriracha mayo 5.00
Mixed olives (herby or spicy) (V) 4.50 • Nuts (salt & pepper cashews, smoked almonds or harissa spiced nut mix) (V) 4.50

starters

Soup of the day, Mark's sourdough (V, GF*)	6.50
Pan fried devilled chicken livers, pomegranate, sourdough toast (GF*)	8.00
Cured salmon, compressed cucumber, citrus cream, farmhouse bread (GF*)	8.50
Beetroot tart tatin, broad bean crème fraîche, watercress (V)	8.00
Game terrine*, fig & pear chutney, sourdough (GF*)	8.50

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 turkey parcel, pig in blanket, roast potatoes, roast seasonal vegetables, sprouts, gravy (GF*)	18.00
Fish pie, seasonal vegetables	16.50
Pan seared cod, salt baked cod beignets, baby gem, pea & bacon fricassée, romesco sauce (GF*)	18.50
Sweet potato gnocchi, cavolo nero, mozzarella, chilli vinaigrette, red onion crisps (V)	15.00

sides

Roast sprouts, bacon & blue cheese butter (GF)	4.50
Fine beans, almond butter (V, GF)	4.50
Crispy cauliflower, romesco sauce (V)	4.50

desserts

Christmas pudding, brandy sauce (V)	8.00
Apple tarte tatin, apple crisps, ginger ice cream (V)	7.50
Chocolate fondant cake, cremeux, amaretti ice cream (V)	8.00
Treacle tart, clotted cream (V)	7.50
Cardamom crème brûlée, orange shortbread (V, GF*)	7.50
Lemon profiteroles, white chocolate sauce (V)	8.00
Home made ice creams (V, GF*)	2.25 per scoop
Finest artisan cheeses, grapes, chutney, crackers (GF)	3.50 per cheese
Oxford Blue, Comté Extra Vieux, Brie de Meaux, Cerny Ash Goats	

(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)

*may contain shot