



Cocktails

Bloody Mary	£8.50
Cotswold toffee & vodka espresso martini	£9.00
Cotswold negroni	£9.00
Seasonal Bellini	£9.00

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	£4.50
marcona almonds or rose harissa nut mix (V)	

Starters

Soup of the day, sourdough (V, GF*)	£7.00
Smoked Bibury trout, celeriac & apple remoulade, dill emulsion	£9.50
Baby artichoke bruschetta, sweet roasted garlic, mint (V)	£8.50
Wootton estate game scotch egg with homemade brown sauce (V, GF)	£9.50
Organic blue cheese bavarois, grape jelly, roasted celery lavosh (GF*)	£8.50

Sharing boards

Meat - salt Pig cured meats, pickles, rocket & parmesan salad, sourdough (GF*)	£16.00
Fish - whitebait, prawn cocktail, smoked mackerel croquettes, smoked salmon, aioli, sourdough	£17.00
Garlic & rosemary camembert - apricot chutney, sourdough (V, GF*)	£16.00

Mains

Organic venison, celeriac & swede dauphinoise, kale, red wine jus (GF)	£22.50
Braised pig's cheek, garlic mash, Brussel's sprout, raisin, prune	£19.50
Salmon, cockles, samphire, tomato concassé (GF)	£19.50
Pollock, celeriac, mussels, sea herbs	£19.50
Leek, potato & Adlestrop cheese gratin with pickled walnut & watercress salad (V, GF)	£17.50
Wild boar burger, comté cheese, chilli jam, onion rings, skinny chips (GF*)	£16.00
Beer battered haddock, hand cut chips, buttered peas, tartare sauce	£16.00
Spicy falafel burger, smashed avocado, tomato salsa, sweet potato fries (VG*)	£15.00
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

Hispi 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)	£4.50
Triple cooked chips or skinny fries	£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
Adlestrop 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 10% service charge will be added to parties of 6 or more.



Desserts

Homemade salted caramel rolos (5 per portion) (V, GF)	£4.75
Custard tart, gingerbread crumb, pecan ice cream (V)	£8.00
Dark chocolate fondant, pistachio ice cream (V, GF) (please allow 15 minutes to cook)	£9.00
Sticky toffee pudding, butterscotch sauce, apple ice cream (V)	£8.00
Red wine & organic honey poached pear (V)	£8.00
Bread & butter pudding, apricots poached in vanilla (V)	£8.00
Homemade ice creams (V, GF*)	£2.00 per scoop
Finest organic cheeses, grapes, chutney, crackers (GF*)	
Bledington blue, Adlestrop cheese, Penyston brie	£4.00 per cheese

Teas & Coffee

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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