

the maytime inn

Nibbles

Beetroot hummus, gram crackers 6 VG GF Sourdough, Cotswold crunch, butter 6 v
Olives 5 VG GF Maytime fried chicken, sriracha mayonnaise 7

To start

Soup, sourdough 8 v, VG*, GF*
Pea & broad bean bruschetta, mint oil, goats chesse mousse 10 v, VG*, GF*
Chalk stream trout, beetroot & cumin slaw, horseradish, watercress 12 GF
Crispy hen's egg, portobello mushroom, asparagus, lovage oil 12 v
Ham hock terrine, piccalilli purée, watercress, soda bread 11

Sharing

Cured meat board, pickles, salad, sourdough 22 GF*
Fish: garlic prawns, crab cake, marinated trout, pickled cucumber, taramasalata, sourdough 23 GF*
Whole baked camembert, red onion marmalade, sourdough 19 v, GF*

Mains

Lamb loin & belly, mash, carrot purée, wild garlic 26
Chicken suprême, purple sprouting broccoli, sautéed new potatoes, mushroom cream sauce 21 GF
Pan-fried rainbow trout, Jersey royal potatoes, rock samphire, wild garlic, lovage hollandaise 24 GF
Cashew, radish, carrot, cucumber, red onion salad, tamarind dressing 18 VG
Parmigiana, side salad 18 v
Wild boar burger, comté cheese, chilli jam, fries 19 GF*
Falafel burger, avocado, sriracha mayonnaise, fries 18 GF* v
Beer-battered haddock, chunky chips, garden peas, tartare sauce 19

Steak

Ribeye 10oz 32 GF Sirloin 10oz 29 GF
served with chunky chips or fries, leaf salad,
choice of: peppercorn sauce - garlic butter - blue cheese butter

Sides 4.95

Wild garlic & spring onion mash ~ Roast beetroot salad ~ Purple sprouting broccoli, dukkah
Chips ~ Fries (*add truffle & parmesan 2*)

Lunchtime sourdough sandwiches 9.5 *add soup cup 3.5*

Roast beef & horseradish - Smoked salmon & crème fraîche - Cheese & chutney

(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** | Prices include V.A.T

the maytime inn

Desserts

Sticky toffee pudding, clotted cream ice-cream 9 v

Lemon tart, berry compôte, basil sorbet 9 v GF

Custard fritters, strawberries, elderflower syrup 9 v

Chocolate torte, orange & Campari sorbet 9 v

House ice-cream scoop 2.25 v GF*

Organic cheese slice 4.5 GF*

Perl las blue, Lincolnshire poacher, Wigmore – all served with grapes, chutney & crackers

125ml Late harvest sauvignon blanc, valle de curicó viña echeverria 10

50ml Cotswold cream liqueur 7

UE coffee

3.5 - 3.75

Americano

Latte

Cappuccino

Flat white

Double espresso

Jeeves & Jericho tea

3.5

English breakfast

Earl Grey

China jasmine

Rooibos

Mint

Decaffeinated & barista speciality milks available 40p

Digestifs 25ml

A small selection of our offering

Hennessy V.S. 4.5

Hennessy X.O. 18.5

Janneau V.S. 4.5

Cotswold single malt 4.5

Cotswold 'founder's choice' single malt 7.5

Bulleit rye bourbon 5.8

Dalwhinnie_{15yr} 5.2

(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** | Prices include V.A.T

THE MAYTIME, ASTHALL, OXON

themaytime.com | info@themaytime.com | 01993 377500