

the maytime inn

Nibbles

- Beetroot hummus, gram crackers 6 VG*
- 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 cheese mousse 9 v, VG*, GF*
- Burrata, plum tomato, carrot top pesto 12 v, GF
- Chalk stream trout, beetroot & cumin slaw, horseradish, watercress 10 GF
- Crispy hen's egg, portobello mushroom, asparagus, lovage oil 10 v
- Ham hock terrine, piccalilli purée, watercress, soda bread 10

Roasts

- Cotswold beef striploin 21 GF*
- Loin of pork 17 GF*
- Chicken breast 20 GF*
- All served with roast potatoes, vegetables, Yorkshire pudding & gravy*

Mains

- 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

Desserts

- Sticky toffee pudding, clotted cream ice-cream 9 v
- Lemon tart, berry compôte, basil sorbet 9 v
- 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

(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 VAT