

the maytime inn

Nibbles

Smoked salmon pate, cheese straws 5 Red wine & honey chorizo 6.75
Sourdough, butter 4.5 V Olives 4.5 V

To start

Soup 7.75 V, VG*, GF*
Earl grey & gin cured salmon, citrus cream, rocket, rye toast 10 GF*
Pan fried devilled chicken livers, pomegranate, sourdough toast 10
Oxford blue & walnut twice-baked souffle 10 V
Game terrine, fig & pear chutney, sourdough toast 10 GF*

Sharing

Cured meat board, pickles, salad, sourdough 16 GF*
Fish board: whitebait, cured mackerel, smoked salmon mousse, sourdough 18.5
Camembert, tomato chutney, sourdough 18V, GF*
Ortiz sardine tin, sourdough 13

Mains

Turkey ballontine, pig in blanket, roast potatoes, sprout tops, roast vegetables, gravy 20
Pheasant crumble, seasonal vegetables 19
Braised shin of beef, celeriac mash, roasted shallots, wild mushrooms 22 GF
Hake fillet, butternut, spinach gnocchi, sage butter 22
Squash, kale, mushroom & spinach wellington, gravy 19 V
Wild boar burger, Comté cheese, chilli jam, fries 17.95 GF*
Haddock n' chips 17.95

Steak

Rump 10oz 24.5 GF Sirloin 10oz 27.5 GF
served with chunky chips or fries, leaf salad, choice of:
peppercorn sauce - garlic butter - blue cheese butter - vine tomatoes

Sides 4.95

Honey roast heritage carrots, sesame seeds Grilled tender stem broccoli with almond & chilli
Chips Fries + truffle & parmesan 1.5

Lunchtime sourdough sandwiches 9.5

Rare beef & horseradish Smoked salmon & creme fraiche Cheese & apricot jam
+ soup cup 3.5

(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