

the maytime inn

Nibbles

Gram crackers, cashew hummus 6 VG GF
Sourdough, Cotswold crunch, butter 5 v
Olives 5 VG GF Red wine & honey chorizo 6 GF

To start

Soup, sourdough 7.75 v, VG*, GF*
Potted salmon, apple, dill, melba toast 9
Blue cheese, sourdough rarebit, pickled walnuts 9 v
Spinach & nutmeg souffle 10 v
Pressed pork terrine, sauce gribiche, pork quaver 10

Sharing

Cured meat board, pickles, salad, sourdough 17 GF*
Fish board: prawn cocktail, crab cake, marinated salmon, pickled cucumber, taramasalata, sourdough 20 GF*
Camembert, red onion marmalade, spiced potato wedges 18 v, GF*

Mains

Braised beef cheek pie, mash, confit carrot, savoy cabbage 22
Breaded scallop of rose veal, beurre noisette, parsley roasted baby potatoes 21
Monkfish, polenta, chestnut mushrooms, Jerusalem artichoke 20 GF
Truffle potato filled Agnolotti, celeriac puree, roasted celeriac, parmesan 18 v
Wild boar burger, comté cheese, chilli jam, fries 18 GF*
Haddock 'n' chips 18

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 - tomatoes

Sides 4.95

Roasted baby potatoes ~ Tenderstem broccoli, almond & chilli ~ Honey roast carrots
Chips ~ Fries (*add truffle & parmesan 2*)

Lunchtime sourdough sandwiches 9.5

Roast beef & horseradish - Smoked salmon & crème fraîche - Cheese & chutney
add 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 V.A.T

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Desserts

Sticky toffee pudding, clotted cream ice cream 9 v
Espresso parfait, mascarpone, hazelnut brittle 9 v GF
Rhubarb rice pudding 9 VG GF
Chocolate Cremieux tartlet, frozen raspberries, mint granita 8.5 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

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