

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 soufflé 10 v
Pressed pork terrine, sauce gribiche, pork quaver 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

Monkfish, polenta, chestnut mushrooms, Jerusalem artichoke 20 GF
Truffle potato filled Agnolotti, celeriac puree, roasted celeriac, parmesan 18 v

Sides 4.95

Honey roast carrots, sesame seeds
Grilled tender stem broccoli with almond & chilli
Roast potatoes

Pudding & Cheese

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, Wigmores – 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