

# the maytime inn

## Nibbles

Whitebait, aioli 5    Red wine & honey chorizo 6.75  
Sourdough, butter 4.5 V    Olives 4.5 V

## To start

Soup 7.75 V, VG\*, GF\*  
Caesar salad 8.5 (with chicken + 3)  
Game scotch egg, Maytime brown sauce 10  
Prawn cocktail 10.5 GF\*  
Roast autumn squash, charred onion, goats curd, toasted pumpkin seeds 10 V

## Roasts

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

## Mains

Pan-roast cod, bouillabaisse, boulangere potato, samphire 21 GF  
Tuna niçoise salad 20  
Mushroom tortellini, spinach cream, olives, truffle oil & parmesan 18 V

## Sides 4.95

Honey roast heritage carrots, sesame seeds    Grilled tenderstem broccoli with almond & chilli  
Chilli corn on cob    Roast potatoes

## Pudding & Cheese

Apple creme brulee, cinnamon shortbread 8.5 V  
Treachle tart, marmalade ice cream 8.5 V  
Maple & marscapone baked cheesecake, wine-soaked figs 8.5 V  
Fig sponge, caramelised orange, rum & caramel sauce 8.5 V  
House ice-cream & sorbet 2.25 per scoop V, GF\*  
Organic cheeses Bledington Blue, Adelstrop, Penyston Brie 4.5 per slice GF\*  
– 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