

# 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\*  
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 soufflé 10 V  
Game terrine, fig & pear chutney, sourdough toast 10 GF\*

## Roasts

Cotswold beef striploin 21 GF\*  
Loin of pork 17 GF\*  
Turkey ballotine 20 GF\*  
All served with roast potatoes, vegetables, Yorkshire pudding & gravy

## Mains

Hake fillet, butternut, spinach gnocchi, sage butter 22  
Squash, kale, mushroom & spinach wellington, gravy 19 V

## Sides 4.95

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

## Pudding & Cheese

Christmas pudding, Maytime brandy sauce 9 V  
Almond & orange sponge, dark chocolate sorbet 8.5 V GF  
Lemon posset, cranberry shortbread 8.5 V GF\*  
Chocolate delicie, hazelnut ice cream 9 V GF\*  
House ice-cream & sorbet 2.25 per scoop V, GF\*  
Organic cheeses Bledington Blue, Adlestrop, 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