

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*
Goats cheese truffle, beetroot tartare 8.5 V
Game scotch egg, Maytime brown sauce 10
Mushroom arancini, roasted red pepper pesto 10.5 V*
Marinated salmon, seasonal slaw (golden beet, red cabbage, celeriac, carrot) 10 GF

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 fish of the day, bouillabaisse, boulangère potato, samphire 21 GF
Pumpkin tortelloni, squash puree, toasted pumpkin seeds, parmesan 18 V

Sides 4.95

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

Pudding & Cheese

Apple crème brûlée, cinnamon shortbread 8.5 V
Treacle tart, marmalade ice cream 8.5 V
Maple & mascarpone baked cheesecake, wine-soaked figs 8.5 V
Sticky toffee pudding, pouring cream 8.5 V
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