

The Taverners

We're a real pub that likes to do things properly, all fresh, local as possible, cooked to order & definitely worth waiting a little bit for.

PLEASE ORDER AT THE BAR WHEN READY

Our menus are prepared fresh daily, some dishes may alter or sell out mid service for which we apologise.
Items marked with * are available to purchase in our shop.

STARTERS

- Bembridge crab 'scotch' egg with sweet chilli sauce 6.50
- Homemade labne, roasted I.O.W beetroots, toasted hazelnuts, parmesan crackers 6.00
- Farmhouse style terrine with piccalilli & toasted soda bread 6.25
- Baked I.O.W goats cheese, nettle pesto 6.00

MAINS

- Brownrigg farm duck breast, potato & duck 'lasagne', Living Larder purple sprouting broccoli 13.50
- Salt roasted Godshill pig face, homemade pork faggot, red cabbage, celeriac puree 13.50
- Moroccan style lamb heart tagine, saffron cous cous, burnt lemon & yoghurt 12.95
- Pan fried local black bream fillet, lemon, caper & tomato butter, new potatoes & spinach 13.95
- Wild garlic & potato frittata with I.O.W asparagus, peashoots, garlic flower 10.95

PUDDINGS - ALL HOMEMADE

Any Pudding / Cheese with a Glass of Chateau Septy Dessert Wine (125ml) or Port (50ml) 9.00/9.50

- Baked mango yoghurt, passion fruit caramel, filo nut cigar 5.75
- Warm pear & almond tart with clotted cream 5.75
- Warm ginger bread cake, butterscotch sauce, garden rhubarb & vanilla ice-cream 5.75
- My Nan's lemon meringue 5.75
- Apple & almond crumble with proper egg custard 5.75
- Sticky toffee & date pudding with vanilla ice-cream 5.75
- Bucket of Ice-cream, Sorbet or both 3.95
- Selection of Isle of Wight Artisan cheeses,* homemade crackers*, fruit paste* 6.95



Cocktail of the day 4.75
Sparkling wine with homemade elderflower

Try our home made vin d'orange 4.75(160ml)
Sloe gin, Damson gin, Green walnut liqueur 2.30 (25ml)

TODAY'S SPECIALS

Our kitchen contains nuts, their names are Adam, Phil, Jack & Llyod. If you are allergic to them or anything else please let us know when ordering. We take all allergies & intolerances seriously, however our food is prepared in a mixed use kitchen so we **CANNOT** guarantee a 100% allergen free environment. Please speak to a member of staff before placing your order. Our game sometimes contains lead shot & small pieces of shattered bone, the olives come stone in, our roasted meats are generally served pink and if you want moisture & flavour you need a little fat. Our fish, when served filleted, is usually bone free but occasionally we miss one, likewise with crab dishes. We try our very hardest to accommodate all dietary requirements and provide a choice for all palates on our menu. If you would like something you don't see then **PLEASE ASK!**