

# THE TAVERNERS PUB

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.



## Did You Know?

Almost everything we serve has been made by us on the premises. We work hard to source great tasting local produce, NOT! locally sourced, (which is very different), a large majority is from the Island but occasionally we have to cross the water and use the north island. We only serve you food that we would be happy to be served ourselves, which is why our eggs, chickens, ducks & pork are free range from Brownrigg farm in Godshell. Our beef & lamb come from Island farms ALL the time. We use locally shot game & vegetables when in season, much of it grown by small producers. We use fish that is native to British waters, locally landed by small boats on the Island weather permitting and if we can't get local crab we don't use it. We bake our own bread on the premises & our local cheeses are made at the Queen Bower dairy. And YES, every chip has been hand cut & triple cooked like your grandma's not Heston.

### Cocktail of the day £4.50

Sparkling wine with homemade elder-flower

### Homemade vin d'orange £4.50 160ml

served over ice

### Try a homemade Sloe Gin £2.30

## TODAY SPECIALS THURSDAY, 27 AUGUST 2015

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. Please order at the bar when ready

### STARTERS

Pan seared Lyme bay scallops with crisp pancetta, chilli lime crème fraîche & watercress	£6.50
Pressed ham hock terrine with toasted soda bread & pickled green tomatoes*	£6.00
Warm Island smoked mackerel fillet with I.O.W heritage beetroot salad & horseradish cream	£6.50
Runner bean bhajis with red onion & mint salad, mango chutney & yoghurt	£6.00

### MAINS

Slow roast Godshell pork belly with apple & black pudding, celeriac puree & seasonal greens	£13.25
Rolled I.O.W lamb shoulder with Moroccan style sweet potato tagine & bulgur wheat	£13.50
Brownrigg duck leg confit with bacon, red cabbage, bubble & squeak	£12.50
Baked brill fillet with homemade saffron salt cod crust, new potatoes, samphire & lemon butter	£14.50
New season roasted parsnip cake, watercress, apple & hazelnut salad, soft egg & hollandaise	£9.50

## PUDDINGS – ALL HOMEMADE

Any pudding / cheese with a glass of Chateau Septy dessert wine (125ml) or Port (50ml) £8.50/£8.95

Dark chocolate tart with salted caramel ice-cream	£5.75
Lemon posset with summer berries & almond bread wafers	£5.75
Warm I.O.W apricot & almond tart with 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

### Did You Know?

We grow some of our own herbs, fruit & veg in the garden

Our kitchen contains nuts, their names are Adam, Katie, Phil, Jordan & Daniel. 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!

**PLEASE ORDER AT THE BAR WHEN READY & WE WILL GIVE YOU A TABLE NUMBER**