

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.

WE SERVE FOOD FROM 12-3PM ONLY & CLOSE AT 5PM

Sunday Lunch Example Menu

Our beef- We roast whole sirloins of beef every Sunday, it has been hung for a minimum of 21 days and we cook it long and slow from the late hours of Saturday night to ensure they are beautifully pink and meltingly tender. We would cook more but as they are large, we can't get any more in the oven. Due to the popularity of our beef we often sell out very fast, to ensure you don't miss out come early.

STARTERS

- Whole fried sprats, Irish potato bread, soused onions & parsley 6.95
- Bembridge crab ramekin with parmesan, melba toast 6.75
- Runner bean & sweetcorn bhaji, tomato chilli jam, yoghurt 6.50
- Pressed ham hock terrine with pistachio, toasted soda bread, melon rind pickle* 6.75

MAINS

- Roast beef Sirloin beef (served pink), Yorkshire pudding, duck fat roast potatoes & a side of seasonal veg 13.50
- Braised rabbit leg, pancetta wrapped & roasted loin, pan-fried thyme dumpling, broccoli leaf 13.95
- Locally shot partridge, roasted root vegetables, cabbage & matchstick potatoes 14.50
- Salt roasted pig face, pork faggot, mash potato & red cabbage 13.75
- Baked plaice fillets, tomato crust, smoked haddock chowder 14.50
- Home-made potato gnocchi, vegetable Bolognese, gremolata & parmesan 10.95

PUDDINGS - ALL HOMEMADE

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

- Bucket of Ice-cream, Sorbet or both 4.95
- Taverners Tiramisu with espresso soaked Medjool dates 5.95
- Baked mango yoghurt, passionfruit caramel, brown sugar & coconut pastries 5.95
- Fried custard, rhubarb & vanilla ice-cream 5.95
- My Nan's lemon meringue 5.95
- Apple & almond crumble with proper egg custard 5.95
- Sticky toffee & date pudding with vanilla ice-cream 5.95
- Selection of Isle of Wight Artisan cheeses*, homemade crackers*, fruit paste* 7.50



Cocktail of the day 4.75
Sparkling wine with homemade elderflower

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

T O D A Y ' S S P E C I A L S

Our kitchen contains nuts, their names are Adam, Jack & Lloyd. 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!