

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 12-3 only on Sundays

Sunday Lunch Sample Menu

Our beef- We roast 2 whole ribs of Island reared beef every Sunday, it has been hung for a minimum of 21 days and we cook them 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 ribs, roasted on the bone we can't get any more in the oven. Due to the popularity of of beef we often sell out very fast, to ensure you don't miss out come early

STARTERS

Roasted I.O.W heritage beetroots, home smoked feta, nasturtiums & poppy seed crackers 6.25

Locally shot pigeon breasts, puy lentils & pancetta salad, pickled carrots 6.50

Pressed ham hock terrine with pistachio, cherry tomato chutney, toasted soda bread 6.00

Bembridge crab cakes with I.O.W sweetcorn, celery cress, chilli oil 6.25

MAINS

Roast rib of Island beef (served pink), Yorkshire pudding, roast potatoes & seasonal veg 12.95

Twice cooked I.O.W lamb shoulder, goats cheese mash, local green beans, pepperonata 13.95

Salt roasted pig face, pork sausage, celeriac puree, steamed chard, black pudding & caramelised apple 13.50

Baked plaice fillet, sundried tomato crust, I.O.W new potatoes, spinach & lemon butter 13.50

Potato rosti, padron peppers, baked duck egg, parmesan & heritage tomatoes 10.95

PUDDINGS - ALL HOMEMADE

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

Banana bread cheesecake, Baileys caramel & ginger nut crumb 5.75

Warm Godshill cherry & almond tart, clotted cream 5.75

Dark chocolate tart, salted caramel 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)

Meade, Sloe or Damson gin, Green walnut liqueur 2.30 (25ml)

Our kitchen contains nuts, their names are Adam, Katie, 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!**