

THE  
**TAVERNERS**  
PUBLIC HOUSE

*While you wait*

Warm breads, Isle of Wight butter, balsamic 4

Marinated olives, lemon, bay, chilli 3.5

Salty peanuts and pink peppercorn cashews 3.5

*Starters*

Butterflied Cornish sardines on toast, 'our own' salsa 7.5

Fried whitebait, burnt lemon, tabasco aioli 7

Isle of Wight tomato and sourdough Panzanella, capers, basil 7.5

Gin and tonic tempura IOW courgette, fine beans and cauliflower 6.5

Chicken liver pate, local ale and onion marmalade, toast 7

*Sandwich boards noon till 2:30pm*

*(Served with a handful of chips and a small bowl soup)*

Ale battered real fish finger sandwich, chunky tartar 9

Sliced ham, triple mustard mayonnaise 8

Vintage Cheddar, IOW sliced tomato 7.5

Soft goats cheese, leafy salad, red onion jam 8.5

*Salad*

The Taverners Caesar salad, baby gem, anchovy, Parmesan shavings,  
rosemary croutons 12 *(add pulled chicken or shredded ham hock for £2.5)*

*Mains*

St Austell Bay mussels, chorizo, shallot, Doom Bar amber ale and cream  
sauce, homemade focaccia for dipping 7.5 | 15

Slowly braised Steyne Farm beef brisket, pearl onions, potato mash,  
Arreton Valley greens 15.5

South coast baked whole plaice, olive, caper and lemon butter,  
new potatoes 16

Local ale battered fish and chips, buttered peas, lemon tartar sauce 14.5

Prime beef burger, BBQ pulled pork, triple mustard sauce, sliced  
tomato, charcoal bun, Monterey Jack, spicy slaw 13 *(add thick cut chips for £3)*

Crispy halloumi burger, grilled baby gem, caramelised red onion, spiced  
mayonnaise, homemade brioche bun, slaw 12.5 *(add thick cut chips for £3)*

Goan-style vegetable curry, cauliflower, sweet potato, courgette,  
caramelised red onion and cinnamon rice, flat bread 13

IOW butchers sausages, mustard potato mash, baked onion, gravy 13

12-hour braised beef and Taverners ale pie, suet pastry, thick cut chips,  
buttered peas, 'proper' gravy 15



## Desserts

Sticky toffee and Medjool date pudding, vanilla ice cream 7

Dark chocolate brownie, hazelnut praline, salted caramel gelato 7

Caramelised lemon posset, meringue, thyme flowers 7

Purbeck ice cream and sorbet *(ask for today's flavours)* 6

The Taverners cheeseboard, crackers, real ale and onion chutney 9

*(Isle of Wight blue, Black Bomber, Isle of Wight soft)*

Affogato, vanilla ice cream, biscotti, fresh espresso 6

## Tea and Coffee

Flat White 3.25

Cappuccino 3

Americano 2.5

Espresso 2

Luxury hot chocolate 3

Pot of tea 2

Liqueur coffee 4.5

- Please do not enter the premises if you or a member of your party display symptoms of Covid-19.
- On arrival, please use the clearly signposted entrance in the car park. The main road door is now for exit only.
- Please wait at the Welcome Station to be seated.
- Please remove gloves and sanitise your hands-on arrival at the welcome station
- Please follow directions of staff, signage and floor markings.
- Please remember the importance of social distancing.
- The Taverners is now operating a one-way system. We welcome your cooperation in adhering to this new layout.
- Please limit movement around the pub unless you need to use the washroom facilities.
- We are only offering Table Service.
- There will be no service at the bar.
- Your menu is disposable
- To limit contact time at your table, once you have finished your meal, we kindly ask that plates and cutlery are cleared to the end of your table.
- Payment will be taken at your table and we ask you to pay by credit or debit card.
- You are welcome to use the garden, however your table will remain available for your use if required. Sadly, the children's play area must remain closed under government guidelines.
- If you have any concerns, please let a member of staff know.
- Our Covid-19 risk assessment is available on request.
- For further information regarding Covid-19, please visit [www.gov.uk/coronavirus](http://www.gov.uk/coronavirus)

THANK YOU FOR YOUR UNDERSTANDING AND PLEASE TAKE CARE