



PUBLIC HOUSE

while you wait

Homemade warm breads, salted butter, balsamic 4 *V*

Marinated olives, lemon, bay, chilli 3.5 *Ve*

Island butchers pork scratchings 3

Pink pepper cashews and salty peanuts 3.5

Spicy puffed rice crackers 3.5

starters

Goats cheese salad, chilli nuts, caramelised figs, garlic dressing 7.5

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

Fried whitebait, lemon, tabasco aioli 7

Brownrigg pork and herb scotch egg, homemade piccalilli 7.5

today's special

Confit Brownrigg Farm duck leg, crushed new potatoes baked with a hens egg, Arreton Valley seasonal greens, red wine reduction 17

Slow cooked Isle of Wight spiced lamb tagine, Mediterranean couscous, yogurt, burnt lemon 15

Sun-dried tomato & thyme polenta, spinach, torched goats cheese, sweet potato wedges, crispy kale, tomato and spring onion salsa 13

main courses

Steyne farm sirloin steak, 28 day dry-aged, 300g, sweet potato wedges, thyme braised mushroom, IOW cherry tomatoes 24

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

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

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

Crispy halloumi burger, baby gem, caramelised red onion, spiced mayonnaise, beef tomato, slaw 12.5 *V (add thick cut chips for £3)*

Local ale battered fish and chips, MSC cod, peas, lemon tartar 14.5

Hake supreme, smoked bacon and cannellini stew, Isle of Wight cherry tomatoes, crispy kale 17

IOW butchers sausages, potato mash, Arreton valley greens, slow baked onion, proper 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

Godshill pear and almond crumble, fresh egg custard 7

Dark chocolate brownie, hazelnut praline, salted caramel ice cream 7

Caramelised lemon posset, fresh berries 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, almond biscotti, fresh espresso 6

(add a shot of Amaretto for £2.5)

Espresso Martini 8

tea and coffee

Flat 'Wight' 3.2

Americano 2.5

Espresso 2

Luxury hot chocolate 3

Cappuccino 3.2

Liqueur coffee 4.5

(Jameson's, Courvoisier, Tia Maria, Bailey's)

- 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

THANK YOU FOR YOUR UNDERSTANDING AND PLEASE TAKE CARE