



while you wait

Homemade warm breads, salted butter, balsamic 4 | Marinated olives, lemon, bay, chilli 3.5 | Spicy puffed rice crackers 3.5 | Pink pepper cashews and salty peanuts 3.5

Starters

Fried whitebait, lemon, tabasco aioli 7

Indian spiced carrot and red lentil soup, warm bread 6

Chicken and ham terrine, homemade piccalilli, toast 7

St Austell bay mussels, white wine, garlic and cream, bread for dipping 7.5

Spiced fried tofu, kale crisps, cranberry reduction 6.5

sandwich boards

(served with a small bowl of today's soup and a handful of thick cut chips)

Vintage cheddar and sliced Isle of Wight tomato 7.5

Gammon ham, triple mustard mayonnaise 8

Real fish finger sandwich, chunky tartar 9

specials

Salmon supreme, turmeric buttered baby potatoes, Arreton Valley seasonal greens 15

Roast turkey, lemon pork stuffing, local sprouts, roast potatoes, root vegetables, pigs in blankets, "proper gravy" 15

mains

Slow cooked local pig cheeks, Arreton Valley greens, parmesan potato mash, caraway jus 15

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

Goan-style vegetable curry, cauliflower, sweet potato, courgette, fragrant lime rice, flat bread 13 *Ve*

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

Isle of Wight butchers pork sausages, mustard potato mash, caramelised onion, sauteed winter greens 13

Rosemary, black onion seed and dried tomato polenta, torched goats cheese, roasted roots, leafy green vegetables, fondant beetroot 13

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

Crispy halloumi burger, caramelised red onion, spiced mayonnaise, mixed salad, beef tomato 12.5 *(add thick cut chips for £3)*



Desserts

Clementine and vanilla cheesecake, Christmas pudding base 7

Seasonal apple and almond crumble, Brownrigg egg custard 7

Sticky toffee and Medjool date pudding, vanilla ice cream 7

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

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

Affogato, vanilla ice cream, almond biscotti, fresh espresso 6

Espresso Martini 8

tea and coffee (*Island roasted mocha blend coffee beans*)

Flat 'Wight' 3.2

Cappuccino 3.2

Americano 2.5

Espresso 2

Luxury hot chocolate 3

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 and signage
- Please remember the importance of social distancing.
- 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 if possible
- You are welcome to use the garden, however your table will remain available for your use if required
- 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