



Bar Snacks and Nibbles

Butchers pork scratchings, apple and ginger sauce

Warm breads, Wight salted butter V, G, D

Mixed marinated olives, bay, lemon, garlic P-B

Fried whitebait, tabasco mayonnaise, lemon G, F, E, SD

Starters

Heritage IOW tomatoes, green Barn farm goats curd, spring onion V, D

Crispy pork belly bites, sweet potato, miso, red chilli S

The ever changing Taverners soup, traditional garnish G, V

Smoked mackerel pate, beetroot pickle, horseradish cream, toasted bread G, D, F, Mu, SD

Ham hock terrine, watercress, homemade piccalilli G, E, Mu, SD

Salads & Sandwiches

Isle of Wight tomato Panzanella (*Tuscan tossed bread salad*), red onion, capers, rosemary croutons, fresh basil P-B, G

Classic Gallybagger' ploughman's, local ham, piccalilli, beer pickled onions, baby gem, bread G, D, E, Mu, SD

Local ale battered real fish finger sandwich, chunky lemon tartar, crisp baby gem, salty thick cut chips G, F, E, SD

Pie

The Taverners braised beef and ale pie, suet pastry, mustard mash, watercress, buttered peas G, D, Mu

Mains

Roasted cauliflower, ras el hanout, chickpeas, tahini and yoghurt dressing, toasted almond, pomegranate V, N, D, Se, Mu

St Austell bay mussels, smoked bacon, caramelised leeks, cream and apple cider sauce Mo, D, SD

Roast spring chicken breast, courgette, basil, whipped feta, asparagus D

The Taverners ale battered fish and chips, wild garlic peas, lemon tartare G, F, E, D, SD, Ce

Sirloin steak, 32 day dry-aged, 300g, chimichurri sauce, skinny fries, beer pickled onion rings D, SD

Prime beef burger, pulled pork, sliced tomato, baby gem, triple mustard sauce, Monterey Jack cheese G, D, Mu, E

Honey roast ham hock, two fried Brownrigg hen eggs, thick cut pub chips, piccalilli, watercress E, Mu, SD

Moving Mountains burger, siracha veganaise, sliced beef tomato, baby gem lettuce, dairy-free cheese P-B, G, S, SD

Please see our blackboard for today's specials

V=Vegetarian | P-B=Plant Based | C=Crustaceans | Ce=Celery | D=Dairy | E=Eggs | F=Fish | P=Peanuts | G=Gluten

L=Lupin | N=Nuts | Mo=Molluscs | Mu=Mustard | S=Soya | SD=Sulphur Dioxide | Se=Sesame Seeds

Please notify a team member of any dietary requirements and we will adapt the menu to suit. Some dishes may contain the odd bone or shot, please be careful. Prices are inclusive of VAT. Service charge is not included on the bill.

@thetavernersgodshill

Sides

Seasoned skinny fries, spiced mayonnaise V, E, SD

Potato mash, spring onion, watercress V, D

Buttered seasonal greens, roasted almonds N, V, D

Garden salad, spring onion, chimichurri dressing P, B

Grilled garlic bread, parsley V, G, D

IOW tomatoes, black onion seeds, basil P, B

Puddings

Lemon meringue Eton mess, British berries V, D

Seasonal crumble, toasted almonds, vanilla ice cream N, D

Nanny's dark chocolate brownie, hazelnut praline, raspberry sorbet G, N

Sticky toffee and Medjool date pudding, brown sugar caramel, vanilla ice cream G, D

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

The Taverners cheeseboard, homemade crackers, real ale and onion chutney G, D, SD

Nearly full? Affogato al café: Two scoops of vanilla ice cream, fresh espresso, almond biscotti G, N, D

Tipples

Dessert wine

Espresso Martini | Vodka, Kahula, espresso

Port LBV, 2013, Poças, 50ml

Liqueur coffee | Jameson's, Amaretto, Tia Maria or Courvoisier

Frangelico | Italian hazelnut liqueur

Hot's

Double espresso

Americano

Flat white

Cappuccino

Macchiato

Mocha

Pot of Tea

Flavoured teas

Hot chocolate with 70% Calbert

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