

# THE TAVERNERS

## Bar Snacks and Nibbles

Butchers pork scratchings, apple and ginger sauce <sup>s</sup>	3.5	Warm breads, Wight salted butter <sup>V, G, D</sup>	4
Mixed marinated olives, bay, lemon, garlic <sup>P-B</sup>	3.5	Fried whitebait, tabasco mayonnaise, lemon <sup>G, F, E, SD</sup>	7

## Starters

Heritage IOW tomatoes, green Barn farm goats curd, spring onion <sup>V, D</sup>	7.5
Crispy pork belly bites, Asian salad, soy glaze, sesame <sup>S, Se</sup>	7
The ever changing Taverners soup, traditional garnish <sup>G, V</sup>	6
Smoked mackerel pate, beetroot pickle, horseradish cream, toasted bread <sup>G, D, F, Mu, SD</sup>	7.5
Ham hock terrine, watercress, piccalilli, crostini's <sup>G, E, Mu, SD</sup>	7

## Salads and Sandwiches

Isle of Wight tomato Panzanella ( <i>Tuscan tossed bread salad</i> ), red onion, capers, rosemary croutons, fresh basil <sup>P-B, G</sup>	9
Classic ploughman's, local cheese, our own cooked ham, piccalilli, beer pickled onions, baby gem, bread <sup>G, D, E, Mu, SD</sup>	13
Local ale battered real fish finger sandwich, chunky lemon tartar, crisp baby gem, salty thick cut chips <sup>G, F, E, SD</sup>	9

## Pie

The Taverners braised beef and ale pie, suet pastry, mustard mash, watercress, buttered peas <sup>G, D, Mu, E</sup>	15
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## Mains

St Austell Bay mussels, smoked bacon, caramelised leeks, cream and apple cider sauce, bread for dipping <sup>Mu, D, SD</sup>	8   14
Roasted cauliflower, ras el hanout, chickpeas, tahini yoghurt dressing, couscous, almond, pomegranate <sup>V, N, D, Se, Mu, G</sup>	13
Roast chicken breast, thyme and cumin carrots, roasted romanescos broccoli, pork stuffing, crispy sage <sup>D</sup>	15
The Taverners ale battered fish and chips, buttered peas, lemon tartare <sup>G, F, E, D, SD, Ce</sup>	14.5
Sirloin steak, 32 day dry-aged, 300g, chimichurri sauce, salty thick cut chips, beer pickled onion rings <sup>D, SD, G</sup>	24
Prime beef burger, pulled pork, sliced tomato, baby gem, triple mustard sauce, Monterey Jack cheese <sup>G, D, Mu, E</sup>	13
Honey roast ham, two fried Brownrigg eggs, thick cut pub chips, piccalilli, watercress <sup>E, Mu, SD</sup>	12
Moving Mountains burger, siracha veganaise, sliced beef tomato, baby gem lettuce, dairy-free cheese <sup>P-B, G, S, SD</sup>	13

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 thick cut chips, spiced mayonnaise <small>V, E, SD</small>	3.5	Garden salad, spring onion, chimichurri dressing <small>P, B</small>	3.5
Potato mash, spring onion, watercress <small>V, D</small>	3.5	Grilled garlic bread, parsley <small>V, G, D</small>	3.5
Buttered seasonal greens, roasted almonds <small>N, V, D</small>	3.5	Isle of Wight tomatoes, black onion seeds, basil <small>P, B</small>	5

## Puddings

Lemon posset, British berries, caramelised crunchy nuts <small>V, D, N</small> (Pair with a glass of Limoncello)	6.5
Seasonal crumble, toasted almonds, vanilla ice cream <small>N, D</small> (Pair with a glass of Coteaux du Layon dessert wine)	7
Sticky toffee and Medjool date pudding, brown sugar caramel, vanilla ice cream <small>G, D</small> (Pair with a glass of Pedro Ximénez sweet sherry)	7
Purbeck ice cream and sorbet (ask for today's flavours) <small>D</small> (Pair with a glass of Frangelico Hazelnut Liqueur)	6.5
The Taverners cheeseboard, Millers crackers, real ale and onion chutney <small>G, D, SD, Ce</small> (Pair with a glass of LBV Pocus Port)	9
Nearly full??? Affogato al café: Two scoops of vanilla ice cream, fresh espresso, almond biscotti <small>G, N, D</small> (Pair with a glass of Frangelico Hazelnut Liqueur)	6
Nanny's chocolate brownie, raspberry sorbet, toasted hazelnut praline <small>G, N, D, E</small> (Pair with a glass of Royal Tokaji dessert wine)	7

## Tipplés

Dessert wine ~ Coteaux de Layon   Carte d'Or, Loire, France, 100ml	7.2
Espresso Martini   Vodka, Kahula, fresh espresso	8
Port LBV, 2013, Poças, 50ml	3.8
Liqueur coffee   Jameson's, Amaretto, Tia Maria or Courvoisier	5.5
Frangelico   Italian hazelnut liqueur	3.2

## Hot's

Double espresso	2.4	Cappuccino	3.2	Pot of Tea	2
Americano	2.5	Macchiato	2.8	Flavoured teas	2.3
Flat white	3.2	Mocha	3.5	Hot chocolate with 70% Callebaut	3

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