

THE TAVERNERS

Bar Snacks and Nibbles

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

Starters

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

The Great British Sunday Roast

All of our roasts are served with roasted potatoes, spiced roasted carrots, Arreton Valley seasonal greens, braised red cabbage, cauliflower cheddar bake and 'proper' red wine gravy

Roast sirloin of Steyne Farm beef, Yorkshire pudding, horseradish <small>G, D, Mu, E, SD</small>	15
Roast pork loin, apple sauce <small>G, D, Mu, E, SD</small>	14.5
Best of both cuts of meat, Sirloin of beef and roast pork loin, Yorkshire pudding <small>G, D, Mu, E, SD</small>	15
Garlic and herb polenta cake, vegan red wine gravy <small>P-B, SD</small>	14.5

Mains

Roasted cauliflower, ras el hanout, chickpeas, tahini yoghurt dressing, couscous, almond, pomegranate <small>V, G, N, D, Se, Mu</small>	13
Roast chicken breast, thyme and cumin carrots, roasted romanesco broccoli, pork stuffing, crispy sage <small>D</small>	15
The Taverner's ale battered fish and chips, buttered peas, lemon tartare <small>G, F, E, D, SD, Ce</small>	14.5
Sirloin steak, 32 day dry-aged, 300g, chimichurri sauce, thick cut chips, beer pickled onion rings <small>D, SD, G</small>	24
Isle of Wight tomato Panzanella (<i>Tuscan tossed bread salad</i>), red onion, capers, rosemary croutons, fresh basil <small>P-B, G</small>	9
Prime beef burger, pulled pork, sliced tomato, baby gem, triple mustard sauce, Monterey Jack, pink slaw <small>G, D, Mu, E</small>	13
Honey roast gammon ham, two fried Brownrigg hen eggs, thick cut pub chips, piccalilli, watercress <small>E, Mu, SD</small>	12
Moving Mountains burger, siracha vegannaise, sliced beef tomato, baby gem lettuce, dairy-free cheese <small>P-B, G, S, SD</small>	13
Classic ploughman's, IOW soft cheese, local ham, piccalilli, beer pickled onions, baby gem, bread <small>G, D, E, Mu, SD</small>	13
Local ale battered real fish finger sandwich, chunky lemon tartar, crisp baby gem, salty thick cut chips <small>G, F, E, SD</small>	9

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	IOW 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% Calbert	3

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