

# THE TAVERNERS

## Bar Snacks and Nibbles

Pink peppercorn roasted cashews and peanuts <sup>N</sup>	4	Warm breads, salted butter, balsamic <sup>V, G, D, SD</sup>	4.5
Mixed marinated olives, bay, lemon, garlic <sup>P, B</sup>	4	Fried whitebait, tabasco mayonnaise, lemon <sup>G, F, E, SD</sup>	7.5

## Starters

Mushroom and stilton rarebit, rosemary balsamic <sup>G, D, SD</sup>			8
Crispy pork belly bites, Korean Ssamjang sauce, gem lettuce, sesame, spring onion <sup>S, Se</sup>			8.5
The ever changing Taverners soup, traditional garnish <sup>G, V, D</sup>			6.5
Ham hock and confit chicken thigh terrine, chicken crackling, piccalilli, toast <sup>G, E, Mu, SD</sup>			8
Smoked mackerel pate, horseradish, beetroot pickle, crispy bread <sup>F, D, G, SD, Mu</sup>			8.5

## Salads

Harvest bowl ~ portobello mushrooms, Arreton Valley kale, squash, za-atar, rice and black beans, turmeric yoghurt <sup>D, Se</sup>			14.5
Classic ploughman's, Briddlesford farm cheddar, IOW blue, our own cooked gammon ham, piccalilli, beer pickled onions, baby gem salad, warm bread <sup>G, D, E, Mu, SD</sup>			14.5

## Pie

The Taverners braised beef and ale pie, suet pastry, mustard mash, buttered peas <sup>G, D, Mu</sup>			16
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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		15
Cauliflower and butternut squash Mac 'n' Cheese, rosemary breadcrumb topping, garlic kale <sup>V, D, G</sup>			15
Roast chicken breast, cumin and thyme roasted carrots, sage and pork stuffing, Arreton Valley brassicas, gravy <sup>D, G</sup>			17
The Taverners ale battered fish and chips, buttered peas, lemon tartare <sup>G, F, E, D, SD, Ce</sup>			15.5
Sirloin steak, 32 day dry-aged, 300g, chimichurri sauce, salty chips, portobello mushroom, cherry tomatoes <sup>D, SD, G</sup>			28
Prime beef burger, pulled pork, sliced tomato, baby gem, triple mustard sauce, Monterey Jack, thick cut salty chips <sup>G, D, Mu, E</sup>			14.5
Local butchers sausages, mustard mashed potato, roasted squash, caramelised shallot, sage and red wine gravy <sup>Mu, D</sup>			14
Moving Mountains burger, siracha 'vegannaise', sliced beef tomato, baby gem, dairy-free cheese, salted chips <sup>P, B, G, S, SD</sup>			13.5

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 pub chips <small>V, G</small>	4 Garden salad, spring onion, chimichurri dressing <small>P, B</small>	3.5
Creamed potato mash, mustard, spring onion <small>V, D, Mu</small>	4 Grilled garlic bread, parsley <small>V, G, D</small>	4.5
Buttered seasonal Arretton greens, toasted almonds <small>V, D</small>	4 Crispy halloumi fries, tabasco aioli <small>D, G, E</small>	7

## Puddings

Nanny's chocolate brownie, raspberry sorbet, toasted peanut praline <small>G, N, D, E, P</small>	7.5
<i>(Pair with a glass of Royal Tokaji dessert wine)</i>	
Lemon posset, British berries, caramelised crunchy nuts <small>V, D, N, P</small>	7
<i>(Pair with a glass of Limoncello)</i>	
Seasonal crumble, toasted almonds, vanilla ice cream <small>N, D</small>	7.5
<i>(Pair with a glass of Coteaux du Layon dessert wine)</i>	
Sticky toffee and Medjool date pudding, brown sugar caramel, vanilla ice cream <small>G, D, E</small>	7.5
<i>(Pair with a glass of Pedro Ximénez sweet sherry)</i>	
Purbeck ice cream and sorbet (ask for today's flavours) <small>D</small>	7
<i>(Pair with a glass of Frangelico Hazelnut Liqueur)</i>	
The Taverners cheeseboard, Isle of Wight cheeses crackers, real ale and onion chutney <small>G, D, SD, Cc</small>	9.5
<i>(Pair with a glass of LBV Pocus Port)</i>	
Nearly full??? Affogato al café: Two scoops of vanilla ice cream, fresh espresso, almond biscotti <small>G, N, D</small>	6.5
<i>(Pair with a glass of Frangelico Hazelnut Liqueur)</i>	

## Tipples

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

## Hots

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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