

THE TAVERNERS

Bar Snacks and Nibbles

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

Starters

Heritage tomatoes, crumbled goats cheese, herb oil, black onion seeds ^{V, D}			8.5
Crispy pork belly bites, Korean Ssamjang sauce, gem lettuce, sesame, spring onion ^{S, Se, P, G}			8.5
The ever changing Taverners soup, traditional garnish ^{G, V, D}			6.5
Farmhouse style ham hock terrine, piccallili, toast ^{G, E, Mu, SD}			8
Smoked mackerel pate, horseradish, beetroot pickle, crispy bread ^{F, D, G, SD, Mu}			8.5

Salads

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

Pie

The Taverners braised beef and ale pie, suet pastry, mustard mash, buttered peas, 'proper gravy' ^{G, D, Mu, E}	16
---	----

Mains

St Austell Bay mussels, smoked bacon, caramelised leeks, cream and apple cider sauce, bread for dipping ^{Mo, D, SD}	8 15
Cauliflower and butternut squash macaroni cheese, rosemary breadcrumb topping, garlic kale ^{V, D, G, Mu}	15
Roast chicken breast, cumin and thyme roasted carrots, sage and pork stuffing, Arreton Valley brassicas, gravy ^{D, G}	17
The Taverners ale battered fish and chips, buttered peas, lemon tartare ^{G, F, E, D, SD, Ce}	15.5
Sirloin steak, 32 day dry-aged, 300g, chimichurri sauce, salty chips, portobello mushroom, cherry tomatoes ^{D, SD, G}	28
Prime beef burger, BBQ pulled pork, sliced tomato, baby gem, triple mustard sauce, Monterey Jack, thick cut chips ^{G, D, Mu, E}	14.5
Local butchers sausages, creamed potato, roasted squash, caramelised shallot, sage and red wine gravy ^{Mu, D} <i>(add an extra butchers sausage for £2.50)</i>	14
Moving Mountains burger, siracha 'vegannaise', sliced beef tomato, baby gem, dairy-free cheese, salted chips ^{P, B, G, S, SD}	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,SD</small>	3.5
Creamed potato mash, spring onion <small>V,D,Mu</small>	4	Grilled garlic bread, parsley <small>V,G,D</small>	4.5
Buttered seasonal Arreton greens, toasted almonds <small>V,D,N</small>	4	Crispy halloumi fries, tabasco aioli <small>V,D,G,E</small>	7

Puddings

Nanny's chocolate brownie, raspberry sorbet, toasted nut praline <small>G,N,D,E,P</small>	7.5
<i>Pedro Ximénez, Sweet Sherry (50ml) 3.6</i>	
Lemon posset, British berries, caramelised crunchy nuts <small>V,D,N,P</small>	7
<i>Limoncello (25ml) 2.9</i>	
Seasonal fruit crumble, toasted almonds, vanilla ice cream or custard <small>N,D,E</small>	7.5
<i>Royal Tokaji Late Harvest, Hungary (50ml) 4.2</i>	
Sticky toffee and Medjool date pudding, brown sugar caramel, vanilla ice cream <small>G,D</small>	7.5
<i>Pedro Ximénez, Sweet Sherry (50ml) 3.6</i>	
Purbeck ice cream and sorbet (<i>ask for today's flavours</i>) <small>D</small>	7
<i>Frangelico Hazelnut Liqueur (25ml) 3.2</i>	
The Taverners cheeseboard, Millers crackers, real ale and onion chutney <small>G,D,SD,Ce</small>	9.5
<i>LBV Pocus Port (50ml) 3.8</i>	
Nearly full??? Affogato al café: Two scoops of vanilla ice cream, fresh espresso, almond biscotti <small>G,N,D</small>	6.5
<i>Frangelico Hazelnut Liqueur (25ml) 3.2</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

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

Team Rewards

Please note we do not add service charge onto your bill. We hope you have enjoyed your meal with us and if you would like to leave a team reward for today's meal, please be assured that 100% of the value will be shared with today's team.



Recycled paper made from planted and renewable forests. Designed for single use only.

