

## Bar Snacks and Starters

Mixed marinated olives, bay, lemon, garlic <small>P,B</small>	4	Pink peppercorn roasted cashews and peanuts <small>N</small>	4
Warm breads, salted butter, balsamic <small>V,G,D,SD</small>	4.5	Crispy pork belly, Korean Ssamjang, lettuce, sesame <small>S,Se,P,G</small>	8.5
Fried whitebait, tabasco mayonnaise, lemon <small>G,F,E,SD</small>	7.5	The ever changing Taverner's soup, traditional garnish <small>G,D</small>	6.5
Farmhouse style local ham hock terrine, piccalilli, toasted bread, peashoots <small>G,E,Mu,SD</small>	8	Smoked mackerel pate, beetroot pickle, horseradish cream, toasted bread <small>G,D,F,Mu,SD</small>	8.5

## Perfect for lunch (for two to share)

Fish sharing plate ~ Crispy cod goujons, smoked mackerel pate, fried whitebait, tabasco aioli, lemon, warm bread <small>F,G,E,D,Mu,SD</small>	17
Vegetable tasting slate ~ Rosemary polenta, crispy halloumi, olives, IOW tomatoes, turmeric yoghurt, roasted squash <small>V,G,D</small>	17

## Sandwiches

Vintage Cheddar, caramelised red onion relish, baby gem lettuce, beef tomato, handful of thick cut chips <small>V,D,G</small>	7.5
Local ale battered real fish finger sandwich, chunky lemon tartar, crisp baby gem, salty thick cut chips <small>G,F,E,SD</small>	9.5
Roast chicken breast and smoked bacon, spiced aioli, baby gem, handful of chips <small>Se,G,E,S,E</small>	9
Our own honey cooked gammon ham, triple mustard mayonnaise, sliced local tomato, handful of chips <small>G,D,Mu,E</small>	8

*(add a small bowl of soup for £2.50)*

## Mains

Harvest Bowl ~ Portobello mushroom, Arreton Valley kale, rice and black beans, Za'atar, squash, turmeric yoghurt <small>V,D,Se</small>	14.5
Classic ploughman's, Bridlesford farm cheddar, IOW blue, our own cooked gammon ham, real ale and red onion chutney, piccalilli, baby gem salad, warm bread <small>G,D,E,Mu,SD</small>	14.5
Roasted cauliflower and butternut squash macaroni cheese, rosemary breadcrumb topping, garlic kale <small>V,D,G,Mu</small>	15
St Austell Bay mussels, smoked bacon, caramelised leeks, cream and apple cider sauce, bread for dipping <small>Mo,D,SD</small>	8   15
Roast chicken breast, cumin and thyme roasted carrots, sage and pork stuffing, Arreton Valley brassicas, gravy <small>D,G</small>	17
The Taverners ale battered fish and chips, buttered peas, lemon tartare <small>G,F,E,D,SD,Ce</small>	9.5   15.5
Sirloin steak, 32 day dry-aged, 300g, chimichurri sauce, salty chips, portobello mushroom, cherry tomatoes <small>D,SD,G</small>	28
Prime beef burger, BBQ pulled pork, sliced tomato, baby gem, triple mustard sauce, Monterey Jack, thick cut chips <small>G,D,Mu,E</small>	14.5
Local butchers sausages, creamed potato, roasted squash, caramelised shallot, sage and red wine gravy <small>Mu,D</small> <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 <small>P,B,G,S,SD</small>	13.5
The Taverners braised beef and ale pie, suet pastry, Coleman's mustard mash, buttered peas, 'proper gravy' <small>G,D,E,Mu</small>	16

*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>P,B,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 todays 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 ~ Royal Tokaji   Late Harvest, Hungary, 50ml	4.8
Espresso Martini   Vodka, Kahula, fresh espresso	8
Port LBV, 2013, Poças, 50ml	3.8
Liqueur coffee   Jameson's, Amaretto, Drambuie, Tia Maria or Courvoisier	5.5
Frangelico   Italian hazelnut liqueur, 25ml	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 todays meal, please be assured that 100% of the value will be shared with todays team.



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