

## 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

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

## 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 Isle of Wight beef ( <i>served pink</i> ), Yorkshire pudding, horseradish <sup>G, D, Mu, E, SD</sup>	16
Free range reared local pork loin, apple sauce <sup>G, D, Mu, E, SD</sup>	15.5
Best of both cuts of meat, <i>roast beef and roast pork loin</i> , Yorkshire pudding <sup>G, D, Mu, E, SD</sup>	16
Garlic, sun blushed tomato and rosemary polenta cake, vegan red wine gravy <sup>P-B, SD</sup>	15.5

## Mains

Roasted cauliflower and butternut squash Mac 'n' Cheese, rosemary breadcrumb topping, garlic kale <sup>V, D, G, Mu</sup>	15
Whole seabass, off the bone, stuffed with local tomatoes, bell pepper and courgette, black pepper lemon potatoes <sup>F, D</sup>	22
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, slaw, salted chips <sup>G, D, Mu, E</sup>	14.5
Moving Mountains burger, siracha veganaise, sliced beef tomato, baby gem lettuce, dairy-free cheese, chips <sup>P-B, G, S, SD</sup>	13.5
Roast chicken breast, cumin and thyme roasted carrots, sage and pork stuffing, Arreton Valley brassicas, gravy <sup>D, G</sup>	17
Local butchers sausages, mustard mashed potato, roasted squash, caramelised shallot, sage and red wine gravy <sup>Mu, D</sup> (add an extra butchers sausage for £2.50)	14
The Taverner's ale battered fish and chips, buttered peas, lemon tartare <sup>G, F, E, D, SD, Ce</sup>	15.5
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, Bridlesford 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

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

## Puddings

Lemon posset, British berries, caramelised crunchy nuts <small>V, D, N, P</small> (Pair with a glass of Limoncello)	7
Seasonal crumble, toasted almonds, vanilla ice cream <small>N, D</small> (Pair with a glass of Coteaux du Layon dessert wine)	7.5
Sticky toffee and Medjool date pudding, brown sugar caramel, vanilla ice cream <small>G, D, E</small> (Pair with a glass of Pedro Ximénez sweet sherry)	7.5
Purbeck ice cream and sorbet (ask for today's flavours) <small>D</small> (Pair with a glass of Frangelico Hazelnut Liqueur)	7
The Taverners cheeseboard, Millers crackers, real ale and onion chutney <small>G, D, SD, Ce</small> (Pair with a glass of LBV Pocus Port)	9.5
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)	6.5
Nanny's chocolate brownie, raspberry sorbet, toasted hazelnut praline <small>G, N, D, E, P</small> (Pair with a glass of Royal Tokaji dessert wine)	7.5

## 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

### 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.



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