

THE TAVERNERS

Bar Snacks and Nibbles

Pink peppercorn roasted cashews and peanuts ^N	4	Warm breads, Beetroot houmous, balsamic ^{V, G, D, SD}	4.5
Mixed marinated olives, bay, lemon, garlic ^{P-B}	4	Crispy halloumi chips, spiced aioli ^{D, G, E, V}	7

Starters

Fried whitebait, tabasco mayonnaise, lemon ^{G, F, E, SD}			7.5
Crispy pork belly bites, bacon crumb, baked apple puree ^{G, D}			8.5
The ever changing Taverners soup, traditional garnish ^{G, V, D}			6.5
Teriyaki chicken wings, soy and ginger mayonnaise, lime, sesame ^{Se}			7.5
Smoked mackerel pate, horseradish, beetroot pickle, crispy bread ^{F, D, G, SD, Mu}			8.5

Salads

Classic ploughman's, Briddlesford farm cheddar, 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 local ale pie, suet pastry, mustard mash, buttered peas, 'proper gravy' ^{G, D, Mu, E}			16
---	--	--	----

Mains

Sirloin steak, 32 day dry-aged, 300g, peppercorn sauce, salty chips, portobello mushroom, cherry tomatoes ^{D, SD, G}			29
St Austell Bay mussels, smoked bacon, caramelised leeks, cream and apple cider sauce, bread for dipping ^{Mu, D, SD}			9 16
Macaroni cheese, roasted cauliflower and butternut squash, rosemary breadcrumb topping, garlic kale ^{V, D, G, Mu} <i>(add garlic ciabatta for £2.50)</i>			12
Roast chicken breast, fresh egg pasta, braised fennel, smoked bacon and basil velouté, parmesan crisp ^{D, G}			17
The Taverners ale battered fish and chips, buttered peas, lemon tartare ^{G, F, E, D, SD, Ce}			9.5 15.5
Prime beef burger, BBQ pulled pork, sliced tomato, baby gem, triple mustard sauce, Monterey Jack, thick cut chips ^{G, D, Mu, E}			14.5
Goan style vegetable masala, kitchari rice, toasted almonds, poppadom, charred red chilli ^{Mu, G}			15
Local butchers sausages, creamed potato, baked red onion, kale crisps, sage and red wine gravy ^{Mu, D} <i>(add an extra butchers sausage for £2.50)</i>			15

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, house dressing <small>P, B, SD</small>	3.5
Creamed potato mash, parmesan <small>D, Mu</small>	4	Grilled garlic bread, parsley <small>v, G, D</small>	4.5
Seasonal Arreton Valley greens, caper & lemon butter <small>v, D</small>	4	Honey and cumin glazed carrots <small>D</small>	4

Puddings

Nanny's chocolate brownie, raspberry sorbet, honeycomb <small>G, D, E</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, flapjack topping, 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, praline crumb, vanilla ice cream <small>G, D, N, P</small>	7.5
<i>Pedro Ximénez, Sweet Sherry (50ml) 3.6</i>	
Jude's ice cream and sorbet, honeycomb (<i>ask for today's flavours</i>) <small>D</small>	7
<i>Frangelico Hazelnut Liqueur (25ml) 3.2</i>	
The Taverners cheeseboard, crackers, date puree, celery, 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 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.

