

THE TAVERNERS

Bar Snacks and Nibbles

Selection of roasted or salted peanuts ^N	3	Iberian spiced salami	4.5
Mixed marinated olives, bay, lemon, garlic ^{P,B}	4	Warm breads, salted butter, aged balsamic ^{V,G,D,SD}	4.5

Starters

Fried whitebait, tabasco mayonnaise, lemon ^{G,F,E,SD}			7.5
Crispy pork belly bites, baked apple puree, thyme breadcrumbs ^{G,D}			8.5
The ever changing Taverners soup, traditional garnish ^{G,V,D}			7
Isle of Wight tomatoes, wasabi mayonnaise, pickled shallot rings ^{D,E,SD,V}			9
Smoked mackerel pate, horseradish cream, beetroot pickle, crispy bread ^{F,D,G,SD,Mu,E}			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 rump of beef (served pink), Yorkshire pudding, horseradish ^{G,D,Mu,E,SD}	16
Free range reared local pork loin, apple sauce ^{G,D,Mu,E,SD}	15.5
Best of both cuts of meat, roast beef and roast pork loin, Yorkshire pudding ^{G,D,Mu,E,SD}	16
Garlic and rosemary polenta cake, vegan red wine gravy ^{P,B,SD}	15.5

Mains

Classic ploughman's, gammon ham, Briddlesford farm Cheddar, Isle of Wight blue, piccalilli, beer pickled onions, baby gem salad, warm bread, salted butter ^{G,D,E,Mu,SD}	14.5
St Austell Bay mussels, smoked bacon, caramelised leeks, cream and apple cider sauce, bread for dipping ^{Mu,D,SD,G}	9 16.5
Caprese macaroni cheese bake, local fresh tomato, mozzarella, herby breadcrumb topping, garlic bread ^{V,D,G,Mu}	12
The Taverners ale battered fish and chips, pea puree, chip shop style curry sauce, lemon tartare ^{G,F,E,D,SD,Ce,Mu}	15.5
Prime beef burger, BBQ pulled pork, sliced tomato, baby gem, triple mustard sauce, Monterey Jack, thick cut chips ^{G,D,Mu,E}	15
Goan style vegetable masala, kitchari rice, toasted almonds, poppadom, charred red chilli, cucumber yoghurt ^{Mu,G,V,N}	15

Sides

Seasoned thick cut pub chips ^{V,G}	4	Grilled garlic bread, parsley ^{V,G,D}	4.5
New potatoes, mint oil ^{D,V}	4	Honey and cumin glazed carrots ^{D,V}	4
Seasonal Arreton Valley greens, garlic butter ^{D<V}	4	Tenderstem broccoli, triple mustard sauce ^{Mu,D,E,SD,V}	4.5
Corn in garlic butter, salsa verde ^{D,SD,Mu,V}	5	Mashed potato, 12 month aged Grana Padano ^{D,V}	5
Baby gem salad, green salsa dressing, Grana Padano ^{SD,D,Mu,V}	4	Crispy halloumi chips, spiced aioli ^{D,G,E,SD,V}	7.5

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.

@thetavernersgodshill

Allergen Key

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

Puddings

Nanny's chocolate brownie, raspberry sorbet, honeycomb <small>G, D, E, V</small>	7.5
<i>Pedro Jiménez, 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, V</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, V</small>	7.5
<i>Pedro Jiménez, Sweet Sherry (50ml) 3.6</i>	
Jude's ice cream and sorbet, honeycomb (<i>ask for today's flavours</i>) <small>D, V</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, V</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, V</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 add a discretionary 10% team reward onto your bill. We hope you have enjoyed your meal with us today and please be assured that 100% of the value will be shared with today's team.



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