

THE TAVERNERS

Vegetarian Menu

Bar Snacks and Nibbles

Roasted cashews and peanuts <small>N</small>	3
Mixed marinated olives, bay, lemon, garlic <small>P-B</small>	4
Warm breads, butter, balsamic <small>V, G, D, SD</small>	4.5
Grilled garlic ciabatta, parsley <small>V, G, D</small>	4.5

Starters

The ever changing Taverners soup, traditional garnish <small>G, V, D</small>	7
Lightly battered halloumi, beetroot chutney, baby gem salad, mint oil <small>G, E, D, SD</small>	7.5
Honey and cumin glazed carrots, Isle of Wight blue cheese, hazelnuts, herbs <small>D, N</small>	8
Heritage tomatoes, wasabi mayonnaise, pickled shallot rings <small>D, SD</small>	9

Mains

Caprese macaroni cheese, sliced tomato, baby spinach, herby breadcrumb topping, garlic bread <small>D, G, Mu</small>	12
Goan style vegetable masala, kitchari rice, toasted almonds, poppadom, charred red chilli, cucumber yoghurt <small>Mu, G</small>	15
Garlic and herb polenta cake, salsa verde, tenderstem broccoli, charred sweetcorn <small>D</small>	15
Moving mountains cheeze burger, lettuce, tomato, paprika 'vegannaise', sliced gherkin, pickled shallots, chips <small>S, G, Su</small>	16

Please inform a team member if you would like a vegan option

Sides

Seasoned thick cut pub chips <small>V, G</small>	4	Baby gem salad, salsa dressing, Grana Padano <small>SD, D, Mu, V</small>	4
New potatoes, mint oil <small>D</small>	4	Honey and cumin glazed carrots <small>D</small>	4
Seasonal Arreton Valley greens, garlic butter <small>N, D</small>	4	Tenderstem broccoli, triple mustard sauce <small>N, D</small>	4.5
Corn in garlic butter, salsa verde <small>D</small>	5	Creamed potato, twelve month aged Grana Padano <small>D</small>	4

Please see our blackboard for today's specials

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 _{G, D, E}	7.5
<i>Pedro Ximénez, Sweet Sherry (50ml) 3.6</i>	
Lemon posset, British berries, caramelised crunchy nuts _{V, D, N, P}	7
<i>Limoncello (25ml) 2.9</i>	
Seasonal fruit crumble, flapjack topping, vanilla ice cream or custard _{N, D, E}	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 _{G, D, N, P}	7.5
<i>Pedro Ximénez, Sweet Sherry (50ml) 3.6</i>	
Jude's ice cream and sorbet, homemade honeycomb (<i>ask for todays flavours</i>) _D	7
<i>Frangelico Hazelnut Liqueur (25ml) 3.2</i>	
The Taverners cheeseboard, crackers, celery, real ale and onion chutney _{G, D, SD, Ce}	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 _{G, N, D}	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

Hots

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 todays team.



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

