

THE TAVERNERS GODSHILL

JULY

Monday - Friday

Lunch and Dinner

2 courses £18

nibbles

Mixed marinated olives, bay, lemon, garlic 4

Warm ciabatta, salted butter, balsamic 4.5

starters

Smoked mackerel pate, beetroot relish, horseradish cream, toast

Heritage Isle of Wight tomatoes, wasabi mayonnaise, pickled onion

Chicken, bacon and leek terrine, cornichons, piccalilli, crispy bread

mains

Free range pork saltimbocca, lemon green beans, garlic roasted cherry tomatoes, crispy sage

Macaroni cheese bake, local fresh tomatoes, baby spinach, crunchy topping, garlic bread

Today's market 'just landed' fish (+£ supplement)

Prime beef cheeseburger, BBQ pulled pork, triple mustard sauce, slaw, thick cut chips

sides

New potatoes, mint oil 4

Grilled garlic bread, parsley 5

Corn in garlic butter, salsa verde 5

Tenderstem broccoli, triple mustard sauce 4.5

Gem salad, salsa dressing, Grana Padano 4

Mashed potato, 12 month aged Grana Padano 5

Wine of the Month

Alberino - El Cante, Galicia, Spain 175ml £7.6

The best Alberino comes from Rias Baixas on the coastline with misty hills, a wild green coat and bracing winds. These conditions are perfect for producing fresh, zesty whites. Crisp apricot and citrus notes, and a distinctive sea-spray minerality.

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Please note we add a 10% team reward onto your bill. Please notify a team member of any dietary requirements and we will adapt the menu to suit. Prices are inclusive of VAT. Menu items subject to availability. Thank you for choosing The Taverners. Tim & Emma