

THE  
TAVERNERS  
GODSHILL

# Vegetarian

## bar snacks

Mixed marinated olives, bay, lemon, garlic 4

Warm ciabatta, balsamic, Oil of Wight 4.5

## starters

The ever changing Taverners soup, traditional garnish	6.5
Isle of Wight tomatoes, wasabi mayonnaise, pickled silver skin onions	7.5
Lightly battered halloumi, beetroot chutney, baby gem salad, mint oil	7
Honey and cumin lazed carrots, Isle of Wight blue cheese, hazelnuts, herbs	8

## mains

Tomato and herb polenta cake, salsa verde, tenderstem broccoli, charred sweetcorn	15
Caprese macaroni cheese bake, spinach, local tomato, mozzarella, herby breadcrumbs, garlic bread	12
Goan style vegetable masala, kitchari rice, toasted almonds, poppadum, charred chilli, cucumber yoghurt	13
Moving Mountains cheese burger, lettuce, tomato, paprika veganaise, sliced gherkin, thick cut chips	14.5

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

## sides

Seasoned thick cut pub chips 4	Gem salad, green salsa dressing, Grana Padano 4
Sautéed new potatoes, mint oil 4	Honey and cumin glazed carrots 4
Seasonal Arreton Valley greens, garlic butter 4	Tenderstem broccoli, triple mustard sauce 4.5
Corn in garlic butter, salsa verde 5	Mashed potato, 12 month aged Grana Padano 5
Grilled garlic bread, parsley 5	Crispy halloumi chips, spiced aioli 7.5

*please see our blackboard for today's specials*

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. Please ask if you would like to see our GLUTEN FREE or VEGETARIAN menus.

@thetavernersgodshill

## light luncheon

Monday to Saturday 12-2:30pm

Vintage Cheddar, caramelised red onion relish, baby gem lettuce 6.5

The Taverners Greek salad, marinated olives, local tomatoes, cucumber, crumbled feta, herb dressing 9

## puddings & cheese

Nanny's chocolate brownie, raspberry sorbet, honeycomb 7.5

*Pedro Ximénez, Sweet Sherry (50ml) 3.6*

Lemon posset, British berries, caramelised crunchy nuts 7

*Limoncello (25ml) 2.9*

Seasonal fruit crumble, flapjack topping, vanilla ice cream or custard 7.5

*Royal Tokaji Late Harvest, Hungary (50ml) 4.2*

Sticky toffee and Medjool date pudding, brown sugar caramel, praline crumb, vanilla ice cream 7.5

*Pedro Ximénez, Sweet Sherry (50ml) 3.6*

Jude's ice cream and sorbet, honeycomb (*ask for today's flavours*) 7

*Frangelico Hazelnut Liqueur (25ml) 3.2*

The Taverners cheeseboard, crackers, date puree, celery, real ale and onion chutney 9.5

*LBV Pocus Port (50ml) 3.8*

Nearly full??? Affogato al café: Two scoops of vanilla ice cream, fresh espresso, almond biscotti 6.5

*Frangelico Hazelnut Liqueur (25ml) 3.2*

## after dinner drinks

Espresso Martini - *Vodka, Kahula, fresh espresso* 8

Liqueur coffee - *Jameson's, Amaretto, Drambuie, Tia Maria or Courvoisier* 5.5

## hots

Double Espresso 2.4 | Americano 2.5 | Flat Wight 3.2 | cappuccino 3.2 | Macchiato 2.8 | Mocha 3.5

Pot of Tea 2 | Flavoured Tea 2.3 | Hot Chocolate with 70% Callebaut

## Team rewards

Please note we add a discretionary 10% team reward onto your bill.