

THE TAVERNERS GODSHILL

We hope you have a lovely Sunday lunch with us and thank you for choosing The Taverners.

Tim & Emma 

Sunday Lunch

Aperitifs - Aperol Spritz | Isle of Wight G&T | Glass of Prosecco

BAR SNACKS

Mixed marinated olives, bay, lemon, garlic **4**

Pink peppercorn cashews and peanuts **4**

Warm ciabatta, balsamic, Oil of Wight **4.5**

Moroccan spiced hummus, toasted seeds, bread **5**

STARTERS

Mushrooms on toast, aged Grana Padano, parsley **7.5**

Fried whitebait, tabasco mayonnaise, lemon **7.5**

Crispy pork belly bites, celeriac remoulade, baked apple purée **8.5**

The ever changing Taverners soup, traditional garnish **6.5**

Smoked mackerel pate, horseradish cream, beetroot pickle, crispy bread **8.5**

Crispy fried cauliflower, toasted almond, ras el hanout sauce **7**

THE GREAT BRITISH SUNDAY ROAST

All served with roasted potatoes, spiced roasted carrots, Arreton Valley greens, braised red cabbage, cauliflower Cheddar bake and 'proper' gravy

Roast Isle of Wight rump of beef (*served pink*), Yorkshire pudding, horseradish **16**

Free-range organic local pork loin, apple sauce **15.5**

Best of both cuts of meat, roast beef and roast pork loin, Yorkshire pudding **16**

Tomato and herb polenta cake, vegetarian gravy, Yorkshire pudding (*ask for a vegan option*) **15.5**

MAINS

Caprese macaroni cheese bake, spinach, sliced tomato, mozzarella, herb crumb, garlic bread **12**
(*add bacon for £2.50*)

Goan style vegetable masala, kitchari rice, toasted almonds, poppadum, charred chilli, mint yoghurt **13**

The Taverners ale battered fish and thick cut chips, buttered garden peas, lemon tartare **15**
(*add chip shop style curry sauce for £1.50*)

Classic ploughmans, gammon ham, Cheddar, rind ripened soft cheese, piccalilli, beer pickled onions, baby gem salad, warm bread, salted butter **12.5**

Prime beef cheeseburger, BBQ pulled pork, tomato, gem, triple mustard sauce, salted chips, slaw **15.5**

*Turn over to order sides
and the lunch menu*



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

SIDES

| | | | | |
|---|-------------------|--|-------------------------------|-----|
| New potatoes, chorizo, honey | 5 | Cauliflower cheese bake, crispy onion crumb | 5 | |
| Seasoned thick cut chips | 4 | Mashed potato, 12 month aged Grana Padano | 4.5 | |
| Seasonal Arreton Valley greens, garlic butter | 4 | Crispy halloumi chips, spiced aioli | 7.5 | |
| Grilled garlic bread, parsley | 4.5 with cheese | 6 | Polenta bites, tomato chutney | 5.5 |
| Cumin and honey glazed carrots | 4 | Gem lettuce salad, herb dressing, Grana Padano | 4 | |

LIGHT LUNCHEON

MONDAY TO SATURDAY 12-2:30PM

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| Vintage Cheddar sandwich, tomato chutney, baby gem, handful of chips | 7.5 |
| Real fish finger sandwich, chunky lemon tartar, crispy baby gem, handful of chips | 10.5 |
| Greek salad, dressed baby gem lettuce, tomato, cucumber, olives, aged feta, roasted almonds | 9 |
| Gammon ham sandwich, triple mustard mayonnaise, sliced local tomato, handful of chips | 8 |
| Hummus, beetroot and carrot sandwich, handful of chips | 7.5 |

PUDDINGS & CHEESE

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| Nanny's chocolate brownie, blood orange sorbet, honeycomb | 7.5 |
| Seasonal fruit crumble, flapjack topping, vanilla ice cream or fresh egg custard | 7.5 |
| Sticky toffee and Medjool date pudding, brown sugar caramel, praline crumb, vanilla ice cream | 7.5 |
| Calbourne Classics clotted cream ice cream, homemade honeycomb (<i>ask for today's flavours</i>) | 7 |
| The Taverners cheeseboard, Millers crackers, celery, tomato chutney | 9.5 |
| Nearly full??? Affogato al café: Two scoops of vanilla ice cream, fresh espresso, almond biscotti | 6.5 |

AFTER DRINKS - Ask for our range of whiskies, brandies, rums and liqueurs

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| Espresso martini | 9 | Royal Tokaji late harvest, Hungary (50ml) | 4.2 |
| Limoncello | 2.9 | Pedro Ximénez, sweet sherry (50ml) | 3.6 |
| Salted caramel vodka | 3.2 | Taylors LBV port (50ml) | 3.8 |
| Classic negroni | 9 | Viognier Sauvignon Blanc, Chile (100ml) | 7.2 |

HOTS - Dairy free oat milk available

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| 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 | 3 | Liqueur Coffee | 5.5 | | | | |

TEAM REWARDS

Please note, we do **NOT** add any additional team reward onto your bill.