

THE TAVERNERS GODSHILL

We hope you have the best time with us and thank you for choosing The Taverners.

Tim & Emma

Vegetarian

Ve - also can be made vegan

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

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

BAR SNACKS

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

Pink peppercorn cashews and peanuts Ve **4**

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

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

STARTERS

Mushrooms on toast, aged Grana Padano, parsley

7.5

The ever changing Taverners soup, traditional garnish

6.5

Crispy fried cauliflower, toasted almond, ras el hanout sauce Ve

7

Cumin and honey glazed carrots, Isle of Wight blue cheese, toasted almonds Ve

8

MAINS

Caprese macaroni cheese bake, spinach, sliced tomato, mozzarella, herb crumb, garlic bread

12

Moving Mountains cheeseburger, lettuce, tomato, tabasco mayonnaise, sliced gherkin, salted chips Ve **14.5**

Roasted courgette and bell pepper tart, basil pumpkin seed crumb, tenderstem broccoli, couscous **10.5**

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

Lightly battered halloumi, baby gem salad, red onion, marinated olives, cucumber, salted chips

14.5

Classic ploughman's, Isle of Wight blue, Briddlesford farm Cheddar, rind ripened soft cheese, piccalilli, beer pickled onions, baby gem salad, warm bread, salted butter

12.5

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

LIGHT LUNCHEON

MONDAY TO SATURDAY 12-2:30PM

Phish finger sandwich, chunky lemon tartar, crisp baby gem, handful of chips Ve	9.5
Vintage Cheddar sandwich, tomato chutney, baby gem, handful of chips	7.5
Greek salad, dressed baby gem lettuce, tomato, cucumber, olives, aged feta, roasted almonds	9
Crispy halloumi sandwich, beetroot pickle, crispy baby gem, handful of chips	9.5
Hummus, beetroot and carrot sandwich, handful of chips	7.5

PUDDINGS & CHEESE

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 todays 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

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

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.