

THE TAVERNERS GODSHILL

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

Tim & Emma

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 **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**

MAINS

Braised beef and local ale pie, suet pastry, mustard mash, buttered peas, 'proper gravy' **16**

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

Local butchers sausages, creamed potato, baked red onion, greens, red wine gravy, crispy sage **15**
(add an extra butchers sausage 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**

Slow cooked beef short rib, tarragon mushroom sauce, grain mustard potato, local greens **20**

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

Chicken breast, red pepper and roasted tomato pesto, Salami, mozzarella, herb crumb, sauté potatoes **14**

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, bacon, honey **5**

Seasoned thick cut chips **4**

Seasonal Arreton Valley greens, garlic butter **4**

Grilled garlic bread, parsley **4.5** | with cheese **6**

Cumin and honey glazed carrots **4**

Cauliflower cheese bake, crispy onion crumb **5**

Mashed potato, 12 month aged Grana Padano **4.5**

Crispy halloumi chips, spiced aioli **7.5**

Polenta bites, tomato chutney **5.5**

Gem lettuce salad, herb dressing, Grana Padano **4**

LIGHT LUNCHEON

MONDAY TO SATURDAY 12-2:30PM

Fish and chips, our own ale batter, buttered garden peas, lemon tartare	11
Vintage Cheddar sandwich, tomato chutney, baby gem, handful of chips <i>(add a cup of soup for £2.50)</i>	7.5
Roasted courgette and bell pepper tart, basil pumpkin seed crumb, sautéed potatoes, broccoli	10.5
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, local tomato, chips <i>(add a cup of soup for £2.50)</i>	8
Hummus, beetroot and carrot sandwich, handful of chips <i>(add a cup of soup for £2.50)</i>	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 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

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	Taylor's 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 White 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.