


THE Taverners Godshill

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

Tim & Emma 

fizz

Lessini Durello

cocktail

Passionfruit Margarita

beer

Wight Knuckle B.O.B

wine

Salice Salentino 175ml

nibbles

Marinated olives, bay, lemon, garlic **4** - Pink peppercorn cashews & peanuts **4** - Pork scratchings, apple sauce **4** - Warm ciabatta, balsamic, Oil of Wight **4.5** - Ras el hanout hummus, almonds bread **5** - Battered cod nuggets, tartar **5.5** - Crispy cauliflower popcorn, paprika mayo **5.5**

starters

Salt & pepper whitebait, tabasco mayonnaise, lemon **8**
Crispy pork belly bites, Gochujang mayo, shredded leaf, crispy rice noodles **9**
The Taverners ever changing soup, traditional garnish **6.5**
Smoked mackerel pate, horseradish cream, pickled cucumber, crispy bread **8.5**
Mushrooms on toast, aged Grana Padano, parsley **8**
Creamy leek bake, thyme, nut granola crumble **8.5**
Squash ravioli, crumbled goats cheese, mint oil **8**

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

Slow cooked local pork shoulder, apple sauce 15.5

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

Savoury polenta cake with rosemary & tomato, vegetarian gravy, Yorkshire pudding 15.5

mains

Macaroni bake, three cheese sauce, spinach, sliced tomato, herb crumb, rocket **12.5**
Goan style vegetable masala, kitchari rice, toasted almonds, poppadum, charred chilli, mint yoghurt **14.5**
The Taverners ale battered cod & chips, garden peas, chunky lemon tartare **16**
Classic ploughman's, Cheddar, brie, ham, piccalilli, pickled onions, baby gem salad, warm bread **14**
Prime beef cheeseburger, BBQ pulled pork, tomato, gem, triple mustard sauce, salted chips, slaw **15.5**

sides all £4.5

Seasoned thick cut chips - Seasonal Arreton Valley greens, garlic butter - Grilled garlic bread, parsley - halloumi popcorn, honey - Gem lettuce salad, herb dressing, Grana Padano

puddings & cheese

Nanny's chocolate brownie, blood orange sorbet, honeycomb **7.5**

Royal Tokaji late harvest, Hungary (50ml) 4.2

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

Noble late harvest, Walkers Bay, S. Africa (100ml) 4.5

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

Pedro Ximénez, sweet sherry (50ml) 3.6

Calbourne Classics clotted cream ice cream, homemade honeycomb (*ask for today's flavours*) **7**

Classic affogato al café: Vanilla ice cream, fresh espresso, almond biscotti **6.5**

The Taverners affogato: Salted caramel ice cream, fresh espresso, frangelico, almond biscotti **8.5**

The Taverners cheeseboard, Millers crackers, celery, real ale chutney, 3 for **£10.5**

(*Briddlesford farm Cheddar, rind ripened soft cheese, Isle of Wight blue*)

Pocas, LBV port, Douro (50ml) 3.8

after dinner tipples

Ask for our full range of whiskies, brandies, rums and liqueurs (or head to the bar)

Baileys hot chocolate, whipped cream, biscotti biscuit **6.5**

Jameson's liqueur coffee **5.5**

Espresso martini - Vodka, Kahlua, fresh espresso, sugar **10.5**

Marzipan Old Fashioned - Amaretto, brandy, orange bitters, almond sugar **9.5**

Limoncello liqueur **2.9**

The whisky nut - Irish whiskey, hazelnut liqueur, Baileys, milk & cream **9.5**

Salted caramel shimmer vodka **3.2**

hots

Dairy free oat milk available

Flat Wight **3.2** - Double Espresso **2.5** - Americano **2.6** - Cappuccino **3.2** - Macchiato **3** - Mocha **3.5**

Pot of Tea **2.5** - Flavoured Tea **2.8** - Hot Chocolate with 70% Callebaut **4**

team rewards

Please note, we do **NOT** add any additional team reward onto your bill. 100% of tips go to the team.



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