


THE TAVERNERS GODSHILL

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

Tim & Emma 

fizz

Lessini Durello

aperitif

Negroni

beer

Taverners Brew

wine

Salice Salentino

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**

mains

Slow cooked lamb leg shepherds pie, lamb rump, mint salsa verde, roasted carrot & parsnip **19**

Chicken breast, herb gnocchi, forest mushroom sauce, nduja crumb, roasted broccoli **18**

Macaroni bake, three cheese sauce, spinach, sliced tomato, herb crumb, rocket **12.5**

Local butchers sausage & mash, apple cider white onions, greens, red wine gravy, crispy sage **15**

Goan style vegetable masala, kitchari rice, toasted almonds, poppadum, charred chilli, mint yoghurt **14.5**

Braised local beef & our own ale pie, suet pastry, mustard mash, peas, 'proper gravy' **16.5**

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

New potatoes, bacon, honey - Seasoned thick cut chips - Seasonal Arreton Valley greens, garlic butter - Grilled garlic bread, parsley - Cumin & honey glazed roots - Mashed potato, 12 month aged Grana Padano - halloumi popcorn, honey - Polenta bites, spiced aioli - Gem lettuce salad, herb dressing, Grana Padano

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

lunch

mini meals

Slow cooked lamb leg shepherds pie, mint salsa verde, local greens **10.5**

Macaroni three cheese bake, sliced tomato, herb crumb **10.5**

Real ale battered cod & chips, garden peas, chunky lemon tartare **11.5**

Roasted courgette & bell pepper tart, basil pumpkin seed crumb, rocket & tomato salad **10.5**

Local butchers sausage & mash, greens, red wine gravy **11**

Greek salad, dressed gem lettuce, tomato, cucumber, olives, aged feta, toasted almonds **9.5**

Squash ravioli, crumbled goats cheese, mint oil **8**

ciabatta sandwiches

(add a small bowl of soup for £2.5)

Vintage Cheddar, real ale chutney, salad leaf **7.5**

Smoked ham, triple mustard mayonnaise, local tomato **8.5**

Real fish finger, tartar sauce, crisp baby gem lettuce **10.5**

Hummus, carrot, feta, sliced tomato, baby gem **7.5**

nearly full???

small sweet treats paired with your choice of coffee or tea

Dark chocolate brownie square 6

Tiramisu 6

Caramelised biscuit cheesecake 6

Stem ginger cake 6

sides all £4.5

New potatoes, bacon, honey - Seasoned thick cut chips - Seasonal Arreton Valley greens, garlic butter -
Grilled garlic bread, parsley - Cumin & honey glazed roots - Mashed potato, 12 month aged 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

Tiramisu, savoiardi, mascarpone cream, cocoa powder **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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