

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 - Pink peppercorn cashews & peanuts - Pork scratchings, apple sauce -
Warm ciabatta, balsamic, Oil of Wight - Ras el hanout hummus, almonds, bread - Battered cod nuggets,
tartar - Crispy cauliflower popcorn, paprika mayo

starters

Salt & pepper whitebait, Tabasco mayonnaise, lemon

Crispy pork belly bites, Gochujang mayo, shredded leaf, crispy noodles

Mushrooms on toast, aged Grana Padana, parsley

The Taverners ever changing soup, traditional garnish

Smoked mackerel pate, horseradish cream, pickled cucumber, crispy bread

Creamy leek bake, thyme, nut granola crumble

Squash ravioli, crumbled feta cheese, mint oil

mains

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

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

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

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

Goan style vegetable masala, kitchari rice, toasted almonds, poppadom, charred chilli, mint yogurt

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

The Taverners ale battered cod & chips, garden peas, chunky lemon tartar

Classic ploughman's, Cheddar, brie, ham, piccalilli, pickled onions, baby gem salad, warm bread

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

sides

New potatoes, bacon, honey - Seasoned thick cut chips - 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

puddings & cheese

Nanny's chocolate brownie, blood orange sorbet, honeycomb

Royal Tokaji late harvest, Hungary (50ml)

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

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

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

Pedro Ximénez, sweet sherry (50ml)

Calbourne Classics clotted cream ice cream, homemade honeycomb (*ask for todays flavours*)

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

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

The Taverners cheeseboard, Millers crackers, celery, real ale chutney

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

Pocas, LBV port, Douro (50ml)

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

Jameson's liqueur coffee

Espresso martini - Vodka, Kahlua, fresh espresso, sugar

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

Limoncello liqueur

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

Salted caramel shimmer vodka

hots

Dairy free oat milk available

Flat Wight - Double Espresso - Americano - Cappuccino - Macchiato - Mocha

Pot of Tea - Flavoured Tea - Hot Chocolate with 70% Callebaut

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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