


THE TAVERNERS GODSHILL

One of the most iconic British traditions is that of 'Sunday Lunch'. It's a pretty good reason to look forward to Sundays! We hope you have the best time with us and thank you for choosing The Taverners. Tim & Emma 

fizz

Lessini Durello

cocktail

Negroni

beer

Taverners Brew

wine

Salice Salentino

nibbles

Marinated olives, bay, lemon, garlic - Pink peppercorn nuts - 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 rice noodles
The Taverners ever changing soup, traditional garnish
Smoked mackerel pate, horseradish cream, pickled cucumber, crispy bread
Mushrooms on toast, aged Grana Padano, parsley
Squash & pumpkin ravioli, crumbled feta cheese, mint oil

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, Yorkshire pudding, horseradish

Organic local pork shoulder, apple sauce

Best of both, roast beef and roast pork, Yorkshire pudding

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

Extra cauliflower cheese | Extra Yorkshire pudding | Extra carrots and parsnips

mains

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

sides

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

Royal Tokaji late harvest, Hungary (50ml)

Apple 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 today's 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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