


THE TAVERNERS GODSHILL

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

Tim & Emma 

vegetarian

fizz

Lessini Durello

aperitif

Negroni

beer

Taverners Brew

wine

Salice Salentino

nibbles

Marinated olives, bay, lemon, garlic - Pink peppercorn cashews & peanuts - Warm ciabatta, balsamic, Oil of Wight - Ras el hanout hummus, almonds bread - Crispy cauliflower popcorn, paprika mayo

starters

Squash ravioli, crumbled barrel aged feta cheese, mint oil

Creamy leek bake, thyme, nut granola crumble

The Taverners ever changing soup, traditional garnish

Mushrooms on toast, mustard and thyme sauce, parsley

mains

Beer battered halloumi, baby gem salad, red onion, marinated olives, cucumber, aioli, salted chips

Herb gnocchi, forest mushroom sauce, garlic crumb, feta cheese, roasted broccoli

Roasted courgette & pepper tart, basil, pumpkin seed crumb, sautéed potatoes, broccoli, salsa verde

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

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

Moving mountains cheeseburger, tomato, gem, gherkin, mustard mayonnaise, salted chips, slaw

Savoury polenta cake with rosemary & tomato, roasted carrots & parsnips, caramelised onions

sides

New potatoes, honey - Seasoned thick cut chips - Seasonal Arreton Valley greens, garlic butter - Grilled

garlic bread, parsley - Cumin & honey glazed roots - Mashed potato, 12 month aged Cheddar -

halloumi popcorn, honey - Polenta bites, spiced aioli - Gem lettuce salad, salsa verde

vegetarian

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)

Tiramisu, savoiardi, mascarpone cream, cocoa powder

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.*



Follow us on Instagram & Facebook @thetavernersgodshill

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Birra Moretti 0%

wine

Salice Salentino

nibbles

Marinated olives, bay, lemon, garlic - Pink peppercorn cashews & peanuts - Warm ciabatta, balsamic, Oil of Wight - Ras el hanout hummus, almonds, bread

starters

Greek salad, baby gem, olives, tomatoes, cucumber, red onion, toasted almonds, mint dressing
Crispy cauliflower popcorn, veganaise, rocket salad

mains

Roasted courgette & pepper tart, basil, pumpkin seed crumb, sautéed potatoes, broccoli, salsa verde
Goan style vegetable masala, kitchari rice, toasted almonds, poppadum, charred chilli
Moving mountains cheezeburger, tomato, gem, gherkin, vegan mayonnaise, salted chips, rocket
Savoury polenta cake with rosemary & tomato, roasted carrots & parsnips, caramelised onions

ciabatta sandwiches

Phish finger, vegan mayonnaise, sliced gherkin, crisp baby gem lettuce
Hummus, carrot, sliced tomato, baby gem

sides

New potatoes - Seasoned thick cut chips - Seasonal Arreton Valley greens - Cumin roasted roots -
Polenta bites, spiced aioli - Gem lettuce salad, salsa verde

puddings


Dark chocolate tart, blood orange sobey, honey(less)comb
Vegan affogato; two scoops of vegan vanilla ice cream, fresh espresso

hots - dairy free oat milk

Flat Wight - Double Espresso - Americano - Cappuccino - Macchiato
Pot of Tea - Flavoured Tea - Hot Chocolate with 70% Callebaut

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Salice Salentino

nibbles

Marinated olives, bay, lemon, garlic - Pink peppercorn cashews & peanuts - Warm GF bread, balsamic, Oil of Wight - Ras el hanout hummus, almonds, GF bread

starters

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, GF bread

Mushrooms on GF toast, aged Grana Padano, parsley

mains

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

Chicken breast, forest mushroom sauce, new potatoes, roasted broccoli

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

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

Prime beef cheeseburger, BBQ pulled pork, tomato, gem, triple mustard sauce, new potatoes, slaw

sides

New potatoes, bacon, honey - Seasonal Arreton Valley greens, garlic butter - Cumin & honey glazed roots -

Mashed potato, 12 month aged Grana Padano - Gem lettuce salad, herb dressing, Grana Padano

GLUTEN FREE

puddings & cheese

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

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

Dark chocolate tart, bloody orange sorbet, honeycomb

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, honeycomb

The Taverners affogato: Salted caramel ice cream, fresh espresso, Frangelico, honeycomb

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

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

Pocas, LBV port, Douro (50ml)

after dinner tipples

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Baileys hot chocolate, whipped cream

Jameson's liqueur coffee

Espresso martini - Vodka, Kahlua, fresh espresso, sugar

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

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

Salted caramel shimmer vodka

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Dairy free oat milk available

*Flat Wight - Double Espresso - Americano - Cappuccino - Macchiato **3** - Mocha*

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

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