

# The New Forest Inn

PLEASE CHOOSE FROM THE MENU OR SPECIALS BOARD ABOVE THE FIREPLACE AND ORDER AT THE BAR

## Light Snacks and Starters

- Soup of the Day served with Crusty Bread £4.45  
Creamy Garlic Mushrooms with Melted Cheese and Crusty Bread £5.95  
Crayfish Cocktail with Brown Bread and Butter £6.75  
Garlic King Prawns served with Crusty Bread £6.95  
Gravadlax of Salmon with Horseradish Cream, Chive Snippets and Toast £7.25  
Deep Fried Brie on a Pear & Walnut Salad topped with a Balsamic Dressing £6.25  
Smoked Haddock Chowder with Crusty Bread £6.50  
Chargrilled Wood Pigeon with Toasted Pine Nuts, mixed leaf salad & Sweet Mustard Vinaigrette £7.25

## Best of British and Locally Sourced Game, Fish and Shellfish

### Game

- Game Pie with Short Crust Pastry, served with New Potatoes & Fresh Vegetables £11.45  
80g Venison Haunch Steak served with Dauphinoise Potatoes, Red Cabbage & Topped with a Mixed Berry Sauce £12.95  
Pan Fried Guinea Fowl Breast with Champ Mash Potato, Green Beans & Topped with a Creamy Tarragon Sauce £12.25

### British Favourites

- British Steak and Ale Pie made with our Finest Local Ale and Beef Stock with Fries or New Potatoes and Vegetables £10.35  
Chargrilled 10 oz British Ribeye Steak served with Comfit Tomato, Green Beans, Fries and Garlic Butter £18.95  
Chargrilled 6oz British Beefburger served on a White Floured Bun with Fries and Salad £9.35  
Choice of additional toppings: Cheese Bacon Egg Mushroom 50p each topping  
Slow Roasted British Lamb Shank served with Mash Potato, Vegetables and topped with a Redcurrant and Port Jus £14.50  
British Sausages of the Day on a Creamy Mash, Fresh Vegetables and a rich Wine and Onion Gravy £9.35  
Slices of Wiltshire Ham with 2 Eggs, Chips and Salad £9.35  
Locally made Faggots with Chips, Pear and a Rich Onion Gravy £8.25  
Chargrilled Chicken served with a Caesar Salad £10.35  
Whole Pan Fried Sea bass with Chive Potatoes, Mixed Leaf Salad & Topped with a Chilli & Spring Onion Butter £13.75  
10 oz Haddock from British Waters - Deep Fried in our own Beer Batter served with Fries, Mushy Pear and Tartar Sauce £11.45

### Vegetarian

- Courgette and Mushroom Stroganoff with wild rice and parmesan cheese £9.35  
Cauliflower Cheese served with Crusty Bread £8.25  
Caesar Salad (as Starter £6.95) as a Main Course £9.35  
Extras: Bowl of Chips £2.50 Cheesy Chips £3.00 Garlic Bread £1.95 Mixed Salad £2.25  
Tomato & Onion Salad £2.00 Side Fresh Vegetables £2.50 Side Sauté Potatoes/Mash/New Potatoes £2.50

We have an amazing Specials Board which changes regularly to offer you fresh and original tastes from the Forest

### Puddings - only £4.95

Please See Separate Blackboard for a Selection of our Delicious Home Made Desserts

(Always make sure you leave enough room for home made pudding!!!)

Where possible all our ingredients are sourced locally - and our food is freshly prepared

# Lunchtime Menu and Children's Tuck

## Doorstep Sandwiches

- Tuna and Mayonnaise £6.25
- Prawn Cocktail £7.25
- Ham and Tomato £6.75
- Cheddar Cheese and Red Onion £6.25
- Roast Beef & American Mustard £7.25

All served on granary or white chunky fresh bread with a salad garnish

## Foresters Snacks

- Locally made Pork Pie with Mustard £4.95
- Chunk of Cheddar with Crusty Bread and Pickle £4.95
- Scotch Egg & Paprika Mayonnaise with Salad Garnish £4.95

## Children's Tuck

All at £5.50-

- Wiltshire Ham and Egg with Fries
- Sausage, Beans and Fries
- Mini Pizza & Fries
- Chicken Nuggets, Beans & Fries

.....Now do you fancy a walk? Approximately 2 miles

As you leave The New Forest Inn turn right up the gravel path directly alongside the pub. It slightly bears left then turns right into the forest. Continue on this track until you see the Emery Down Water Reservoir on your left. When you can see the large tank turn right following the well defined woodland path then bearing left towards the large timber pile. Turn right onto the well defined downward path which levels out reaching a cross path. Cross straight over and keep going through some boggy areas and crossing over a small stream. You will approach a very boggy area with two trees set together as if in an island look closely up at the right tree and you will see a fairy door— just before this tree turn right and follow a green path slightly up hill. On your left is a split tree. Bear round the bushes to keep to the mud track and gentle ascent of grassy path. Pass the “enchanted” tree on the right. Keep to the wide grass track. A tree on the right has some symbols on it. Path changed to gravel and goes uphill. Pass tall broken dead tree on left and keep to right path. Go through James Hill Car park with road to left and follow the narrow undulating pathway going under a tunnel of trees stay on the well defined path and you will reach the back of The New Forest Inn.



And did you know.....

The Origins of The New Forest Inn are believed to be a caravan. The oldest part is close to the entrance. Also on the flat roof is a Chaff Cutter used to make forage more palatable for forest stock. James Pidgeon was the publican in the 1870's and 1880's and managed to combine this with the job of Postmaster!!

Henry “Brusher” Mills was born in 1840 at Emery Down, and lived the early part of his life at Silver Street. He started catching and selling snakes in 1880. He entered his occupation in the 1901 census as “New Forest Snake Catcher” causing difficulty to the civil servants of the day to categorise him!!

The “Roman” Bridge which is probably just under three hundred years old can still be found from the approach road to the reptiliary and (along with Forest Gate House) once was the nearest toll gate west of Lyndhurst.

Thank you for visiting us, we do hope you have enjoyed yourselves – and we look forward to seeing you again very soon.

The New Forest Inn

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(Service Charge is not included in any of our prices and is upon your discretion)