



The New Forest
INN

TO KICK THINGS OFF!

- Selection Of Warm Artisan Breads** **VG** – With House Marinated Olives, Guacamole, Hummus, Aged Olive Oil and Balsamic Reduction **£13.99**
- Homemade Soup** **VG GF available** – Served with Freshly Baked Ciabatta and Salted Butter **£8.99**
- 10 Hour Slow Braised Brisket** – Served in a Crispy Taco with Jalapeno and Kiwi Salsa **£9.99**
- Chicken Liver Pate** – With Red Onion Marmalade, Side Salad, Toasted Granary Bread **£9.99**
- Gambas al Ajillo** – Garlic and Chilli Prawns Cooked in Olive Oil served alongside Toasted Sourdough **£10.99**
- Smoked Ham Hock and Cider Bon Bons** **GF** – Served with a Sweet Apple Gel and Micro Herbs **£9.99**
- Miso Mushrooms on Toast** **VG GF available** – Garlic and Miso Flat Mushrooms piled on a Toasted Ciabatta finished with Micro Herbs **£8.99**
- Cheesy Roasted Garlic Fondue** **VG GF available** – Roasted Garlic and Smooth Cheese Sauce Served with Toasted Sourdough Fingers **£9.99**

Sharing NFI Mexican Totchos **VG GF** – Topped with Mexicana, Cheddar Cheese, Salsa & Sour Cream **£13.99**

Why Not Add Crispy Smoked Bacon, Crispy Jalapenos or Guacamole For £2?

Or BBQ Braised Brisket for £3.50?

PUB BUTTIES

Available Monday - Saturday 12-5pm

All Served with A Dressed Side Salad

Choose Between White or Granary or Ciabatta

Classic Smoked Bacon, Brie and Cranberry
£9.99

Cheddar Cheese & Branston Pickle ✓
(VG option available)
£9.99

Jumbo Fish Finger and Tartare
£10.99

Apple and Honey Glazed Ham & Tomato
£9.99

Sausage and HP Brown Sauce
£10.99
(VG option available)

Buttermilk Chicken and Hot Honey Ciabatta
£11.99

SOMETHING ON TOAST?!

Available Monday - Saturday 12-5pm

All served on Sourdough Toast

Cheesy BBQ Beans on Toast ✓
£9.99
(VG option available)

Cheddar and Marmite Rarebit ✓
£9.99

Cheesy Garlic Button Mushrooms on Toast ✓
£9.99

Smashed Avocado with Cherry Tomatoes, Lime and Chilli Flakes **VG**
£9.99

Why Not Add...??
2 Poached or Fried Eggs **VG** **£3.50**
Smoky Bacon **£3.50**
Sriracha Hot Honey **VG** **£1.50**



Scan Me for Specials



All Our Food Is Freshly Made on The Premises, At Busy Times There May Be a Delay, Please Bear with Us

V – Vegetarian | **VG – Vegan** | **GF – Not Containing Gluten** | All Our Food Is Prepared in A Kitchen Where Nuts, Gluten & Other Allergens Are Present & Our Menu Descriptions Do Not Include All Ingredients. If You Have a Food Allergy or Intolerance, Please Let Us Know Before Ordering. Full Allergen Information for Food Is Available Upon Request. A 10% Service Charge Is Added to Tables Of 10 & Over

COUNTRY INN'S CLASSICS!

***** Ask us about our smaller appetite options *****

Pan Fried Lambs Liver *GF* – Creamed Mash, Winter Greens, Smoked Bacon, Finished with a Rich Onion Gravy **£18.99**

Apple and Honey Glazed Ham *GF available* - 2 Fried Hens Eggs, Chunky Chips & Peas **£18.99**

Seared Salmon Supreme *GF* – On a Shallot, White Wine and Gruyere Cheese Risotto with Grilled Tenderstem Broccoli **£22.99**

Venison Haunch Steak *GF* – With New Potatoes, Roasted Hispi Cabbage, Pea Puree and Red Wine Jus **£25.99**

New Forest Chicken Stack – *GF available* - Grilled Chicken Breast Stacked with Bacon, BBQ Sauce Mature Cheddar Cheese, Served with Seasoned Fries & Salad **£19.99**

Locally Sourced Game Casserole *GF* – With Creamed Mash and Roasted Root Vegetables **£22.99**

Cajun Fajitas *V* - Stir Fried Fajita Veg, Warm Tortillas, Salsa, Guacamole, Sour Cream & Mature Cheddar Cheese **£16.99**

Why Not Add: Cajun Chicken, Grilled Halloumi, BBQ Braised Brisket £4.50

NFI's Tex Board – BBQ Brisket Mac and Cheese, Hot Honey Glazed Buttermilk Chicken, Chilli Heatwave Nachos, BBQ Beans, Fries and Slaw **£27.99**

NFI Loaded Mac and Cheese - Served with Garlic Bread, Choose Between:

10 Hour Braised Brisket, topped with Crispy Onions **£19.99**

Hot Honey Buttermilk Chicken with Crispy Jalapenos **£19.99**

Harissa Mediterranean Vegetables, Pesto Drizzle and Sourdough Crumb *V* **£18.99**



Did You Know...?

The New Forest Inn sits in the tiny hamlet of Emery Down, right in the heart of the historic New Forest — an area once created by William the Conqueror in 1079 as a royal hunting ground. Today, the Forest's famous free-roaming ponies still wander the roads and commons, just as they have for centuries.

VOYAGE INTO VEGETABLES

Harissa Mediterranean Vegetable Lasagne *VG* – with a Smoked Applewood Vegan Cheese Sauce, Olive Salad and Garlic Bread **£18.99**

Gnocchi with Pesto and Goats Cheese *V GF* - Gnocchi tossed in a Roasted Butternut Squash Puree, finished with Fresh Spinach and topped with Pesto Grilled Goats Cheese **£18.99**

Smoked Tofu Katsu Curry *VG GF* - Served with Aromatic Rice, Pickled Cucumber and Red Onion and a Mild Spiced Coconut Katsu Curry Sauce **£18.99**

Wild Mushroom and Truffle Sliders *V* – A Trio of Crispy Wild Mushroom and Truffle Patties topped with Melting Brie, Slow Cooked Thyme Onions and Truffle and Parmesan Mayo, served with Fries and Slaw **£18.99**

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The New Forest
INN

FROM THE FOREST GRILL

10oz Horseshoe Gammon – GF available - With Fried Eggs, Chips, Peas, Grilled Tomato **£19.99**

Add Pineapple For £2.00

The 'Agisters' Cheeseburger – Smashed Beef Patty, American Cheese, Crispy Onions, Heinz Ketchup, French's American Mustard, Baby Gem, Tomato, Gherkin with Seasoned Fries & Slaw **£19.99**

The 'Verderers' Chicken Burger – Panko Buttermilk Chicken Breast, Topped with Sriracha Hot Honey, with Baby Gem, Tomato, Gherkin with Seasoned Fries & Slaw **£19.99**

The 'Rangers' Stack Burger – Smashed Beef Patty, American Cheese, Buttermilk Chicken Breast, BBQ Braised Brisket, Crispy Smoked Bacon, Onion Rings & Baby Gem, Tomato, Gherkin with Seasoned Fries & Slaw **£26.99**

The 'Commissioners' Vegan Burger VG – Double Smash Vegan Patties Topped with Vegan Cheese, Heinz Ketchup, French's American Mustard and Crispy Onions Served with Seasoned Fries **£19.99**

**Why Not Add Cheddar, Blue Cheese, Bacon, Crispy Jalapeños, Pineapple, or Egg For £2.00
Or an Extra Smashed Beef Patty or Buttermilk Chicken Breast For £4.50**

Hand Cut 8oz Sirloin Steak GF available – Served with Triple Cooked Chips, Tomato, Mushroom and Peas **£32.99**

Why Not Add a Sauce For £3.00

Choice Between –

Pink Peppercorn – Stilton – Béarnaise – Cowboy Butter – All Gluten Free

IT'S ALL ABOUT THE SIDES!

- Onion Rings **£5.99** - Creamy Mash **GF £4.50** - Side Salad **V GF £4.50** -
- House Slaw **V GF £3.50** - Seasonal Veg **VG GF £4.50** -
- Chips **GF available £5.99** - Fries **GF available £5.99** – Buttered New Potatoes **£4.50**
- Mac and Cheese **V £5.99** - Garlic Bread **VG £4.99**
- Cajun Garlic Bread **VG £4.99** – Mexicana Cheesy Garlic Bread **V £6.99**

Why not add Cheese to any of the above for £2.00 V

Who Are Our Burgers...?

Verderers are Forestry Officials in England Who Deal with Common Land in Certain Formal Royal Hunting Areas Which Are Property of The Crown!

Commissioners are Government Officials Responsible for Protecting, Expanding & Promoting Sustainable Management of Forest Land!

Agisters are officials employed by the Verderers of the New Forest to manage the welfare of free-roaming livestock. They monitor ponies, cattle, donkeys, pigs, and sheep, ensuring animals are healthy and byelaws are followed.

Rangers are responsible for helping protect, manage, and care for the New Forest, the wildlife, and the people who visit here.



NEW FOREST
NATIONAL PARK

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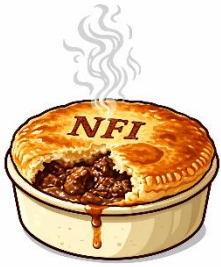
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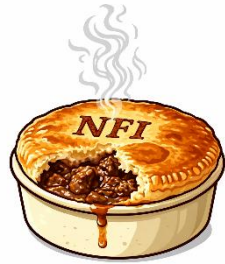


The New Forest
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NFI PERFECT PIES



"Our pies are made fresh daily with love by our talented chefs. Locals and visitors alike come from near and far to enjoy the flavours of the New Forest Inn — hearty, wholesome, and simply unforgettable."



'The Rufus Stone Pie'

A Hearty Classic, Fit for a King!!

Traditional Steak & Ale £21.99

Served with Chips, Seasonal Vegetables and Gravy

"Pairs Perfectly with a glass of our Argentinian Norton Malbec"

'The Lyndhurst Pie'

Elegant and Full of Local Flavour, a nod to the Capital of The New Forest

Chicken, Mushroom and Blue Cheese Pie £21.99

Served with Chips, Seasonal Vegetables and Gravy

"Pairs Perfectly with a glass of our New Zealand Feather Drop Sauvignon Blanc"

'The Knightwood Pie'

Named after the magnificent Knightwood Oak, one of the New Forest's most famous ancient trees. Rich, earthy and rooted in the heart of the Forest.

Slow Cooked Venison and Black Garlic GF £21.99

Topped with Black Truffle Mash, and Served with Roasted Root Vegetables and Gravy

"Pairs Perfectly with a glass of our Italian Visconti Della Rocca Primitivo"

'The Burley Pie'

Inspired by the enchanting village of Burley, surrounded by ancient woodland, heathland and legendary New Forest folklore. Warm, aromatic and full of character.

Tandoori Lamb Pie £21.99

Served with Crushed Bombay Potatoes, Charred Tenderstem Broccoli and Tandoori Spiced Lamb Gravy

"Pairs Perfectly with a glass of our South African Neil Joubert Chenin Blanc"

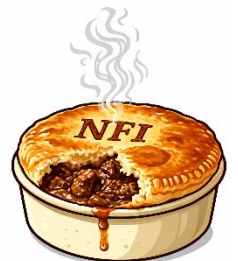
'The Bolderwood Pie'

Named after the Beautiful Bolderwood area in The New Forest, Elegant, Green and Comforting

Barbers Cheddar, Caramelised Onion, Red Leicester and Ale Pie V £19.99

Served with Chips, Buttered Greens and Gravy

"Pairs Perfectly with a glass of our Chilean Santa Alegra Chardonnay or our Spanish Morande Pionero Pinot Noir Reserva"



ALL PIES, EXCEPT OUR VENISON PIE ARE SERVED AS A SLICE OF "PROPER" PIE WITH A SHORTCRUST PASTRY ENCASING!

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