



Deliciously NEW FOREST

SUNDAY LUNCH

Join us every week at The Filly for our deliciously New Forest Sunday lunch, complete with traditional roasts, fresh fish specials, pub classics & more, including lazy afternoon jazz from 3.00pm on selected summer weekends – see website for details

Sunday Roasts £12

All accompanied by Yorkshire pudding, crisp roast potatoes, vegetable panache & home-made gravy

Choose from:

- Prime mature beef topside with horseradish cream
- Loin of pork, with crackling & apple sauce
- Free-range chicken with cranberry sauce

Available 12noon until 8pm (subject to availability)



A BIT ABOUT US

At The Filly, we're proud to offer something a little bit different to others in and around the New Forest.

Granted, we're still a pub and will always offer reassuringly familiar fare to tempt even the most discerning of diners. But for those who like to venture slightly further from the path, allow us to greet you with a taste sensation – a deliciously New Forest culinary journey.

All our food is prepared fresh daily and cooked to order. We would therefore ask that you bear with us while we create your chosen dishes – we're sure that you'll agree it's worth the wait. Bon appétit!

DESSERTS

Tom's chocolate brownie £5½

Inspired by one of our chefs, served with hot chocolate fudge sauce & topped with vanilla ice cream

Lemon & lime tart £5¾

Made with refreshing citrus fruit & short all-butter pastry, served with a curl of clotted cream

Wafele £5½

Our take on the classic 13th century Dutch dish, which first appeared in English cooking in 1725. Now known as Waffles and made from leavened batter, ours come with a choice of toppings:

Chocolate & banana • Forest fruits • Maple syrup

Strawberry chimichanga £6

The term chimichanga refers to a burrito style dish of Mexican origin, using a flour tortilla. While typically savoury, ours is the opposite, filled with strawberry cheesecake, coated in cinnamon sugar and served with a tropical mango dip & vanilla ice cream



CHEESEBOARD

Fine English cheeses £8

Please ask for today's cheese selection. Accompanied by luxury biscuits, apple chutney, apple marmalade, quince paste & red grapes

Why not enjoy with a glass of Cockburn's LBV port?
The perfect accompaniment to cheese • only £3

The
Filly Inn

Your new forest retreat

Lymington Road • Setley • Brockenhurst • New Forest • SO42 7UF
General enquiries: 01590 623 449

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Deliciously
NEW FOREST





The
FILLY INN
COUNTRY PUB & ROOMS

Deliciously
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RUSTIC NIBBLES

Pork pie & piccalilli £3¾

Marinated olives £3 (v)

Bread & oils £4 (v)

Garlic bread £4 (v)



BOARDS & SALADS

Perfect to enjoy solo with a glass of wine, even better to share!

Fisherman's £12

Smoked salmon, chilli & garlic calamari, deep-fried white bait & prawn twists, with slow roasted garlic mayonnaise and crusty bread

Charcuterie £11

Parma ham, chorizo, salami, marinated chilli olives, balsamic olive oil, with rustic bread and house dip

House dips £10

Trio of hand-made dips, with warm artisan bread
Please ask for today's selection (v)

Forester's £12

Our take on the classic ploughman's, reinvented for the forest – individual pork pie, black pudding Scotch egg, fine English cheeses, crusty bread, chef's pickles & dressed leaves

Mezzo £11

Hand-made feta & baby spinach pasty, marinated chilli olives, slow-roasted capsicum, mushrooms, balsamic olive oil & warm artisan bread

Caesar £12½

Grilled chicken breast, bacon, white anchovies & tomato croutons, with cos lettuce & house dressing

Super food £10

Roasted beetroot, cherry tomatoes, new potatoes, baby spinach & goats cheese, topped with sunflower & pumpkin seeds (gf) (v)

Dishes marked with a (gf) can be adapted for those with an intolerance to gluten. Please mention to our staff when you place your order with us

STARTERS

Soup of the day £5½

Hand-made clay pot bread, baked fresh daily, accompanied with butter

Funghi trifolati £6

Pan-fried wild mushrooms, sourced where possible from in and around the New Forest, garlic, garden thyme, toasted croûte & a drizzle of truffle oil (v)

Black pudding Scotch egg £6½

Our unique twist on a traditional classic – with pork & black pudding from Owton's butchers and eggs sourced from Fluffet's Farm – coated in light crumb, with roasted tomato mayonnaise & dressed leaves

Taste of the sea £7¼

Brown crab from Lymington with hot smoked salmon, gently infused with a light lime aioli, set on a crisp slow-roasted tomato crostini

Chilli & garlic calamari £6½

Flour dusted & deep fried, complimented by a crisp Asian inspired noodle salad & fresh chilli dipping sauce

Smoked salmon fish pattie £6½

Served with a New Forest first – a crispy soft yoked poached egg, finished with a light chive hollandaise



SIDE ORDERS

Garden salad £3½

Glazed vegetables £3½

Minted new potatoes £3

Thick cut chips £2½

MAIN COURSES

Hand crafted short-crust pie £14

Filled with slow-cooked Hampshire beef & house ale gravy, accompanied by horseradish & spring onion mashed potato & braised red cabbage

Pan-roasted chicken breast £14

Chorizo & wilted baby spinach, sautéed new potatoes, wild mushroom sauce (gf)

Catch of the day £market

Freshly caught by local fisherman & filleted, set on crushed new potatoes, green beans, roasted cherry tomatoes, lemon & chive hollandaise (gf)

Lobster pasta £15½

Hand-made pasta, with tender sea-fresh lobster, summer tomato & cream sauce, sea salt bread sticks

Field & shore £14

Pan-fried free-range chicken, king prawns, vegetable medley, spring onion & white wine cream sauce

Walled garden £12

Short-crust pie, encasing local asparagus & summer vegetables, bound in a light cheese sauce, topped with parmesan crumb & sunflower seeds, accompanied by minted new potatoes & baby herb leaf salad (v)



HAMPSHIRE STEAKS

All served with hand-cut chips, slow-roasted tomato & crisp green garden salad

8oz Sirloin £17 (gf)

8oz Rib-eye £19 (gf)

Why not add a sauce? Just £2½
Peppercorn • Wild mushroom • Blue cheese

PUB CLASSICS

Your favourites with a subtle twist or two

Beer battered cod £12½

Set on thick cut chips, with buttered pea purée, 'chip shop' curry sauce, hand-made tartare & fresh lemon

Half day baked ham £11

House glazed, with thick cut chips, a brace of Fluffet's farm fried eggs, spiced tomato chutney & salad (gf)

Oakwood pork sausages £11

Creamed mashed potato, home-made gravy, red onion marmalade & glazed market vegetable panache

Funghi e tagliatelle £10

Pan-sautéed wild mushrooms with hand-made basil pesto, tossed in fresh tagliatelle – available *with or without* (v) chicken breast

'The money bowl' £10

Lightly Moroccan spiced chickpeas, roasted sweet potato, spinach & red pepper, timbale of rice (gf) (v)

White chilli chicken £12

With red onion, coriander, rice timbale & floured tortilla



GOURMET BURGERS

We're well known for our delicious burgers – try one and you'll discover why...

Prime mature beef & bacon £13

Hand-made pattie, lightly infused with wholegrain mustard & chef's seasoning, topped with wild boar bacon & melted cheddar. Finished with a warm toasted bun, thick cut chips, spiced tomato ketchup & garden leaf salad

Mother earth £10

Red pepper, sweet potato, broccoli, mushroom & spring onion pattie, warm bun, gherkins, lettuce, tomato, thick cut chips & hummus (v)

Grilled chicken breast £11

With wild boar bacon & cheddar, sweet chilli mayonnaise, lettuce, warm bun & hand-cut chips

Vegetarian options are denoted by (v)
Allergen advice information is available for all dishes
We can not guarantee that dishes do not contain nuts