

The Forest Lodge is proud to announce its recent award of 'Nottinghamshire Pub of the Year' by Mansfield & Ashfield CAMRA. The award, received on Tuesday 21st June, coincided almost exactly with the celebration by the Thompson family of their seventh anniversary at the eighteenth century coaching inn.

During that time, plenty has changed at this historic establishment. Public bar areas have all been improved, the bedrooms have been tastefully upgraded, and there has been a continuous focus on providing good quality products and service throughout all areas of the business.

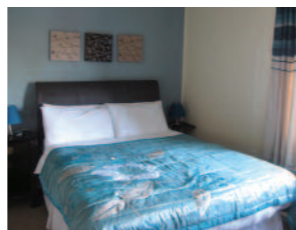
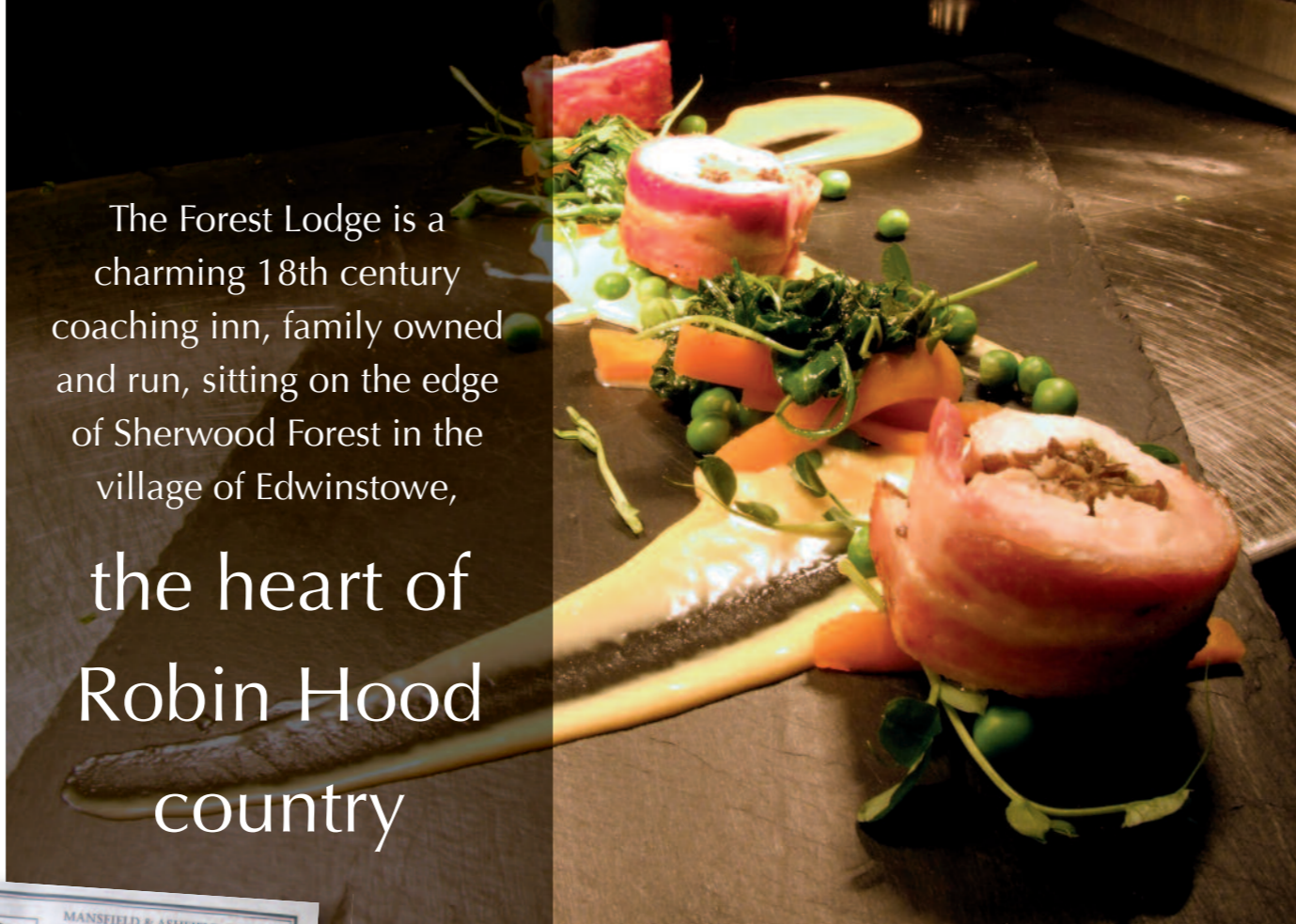
Cask ale has played a key part in contributing to the growth and success of the Forest Lodge and the CAMRA award acknowledges the hard work that has gone into developing the offering and ensuring good quality. There are always five ales available which are kept in top condition by the Forest Lodge team. These beers change regularly and a typical week would see ten nine gallon firkins come through the pumps. There is always a local beer available, sourced from within a 25 mile radius of the inn, as part of CAMRA's LocAle scheme. But equally, popular national brands are offered. Charles Wells' Bombardier Bitter is a permanent beer and Deuchars Caledonian IPA makes a frequent guest appearance. The Forest Lodge's Cask Marque accreditation and the regular inspections ensure that the cask beers are always kept in great condition.

This most recent accolade comes in addition to various other awards received over the years and frequent mentions in both local and national publications. They form an important element in the Forest Lodge's drive to provide top quality products and services. THE CAMRA award, Cask Marque accreditation, AA recognition, appearances in the Good Beer Guide and other independent publications allow discerning customers to see for themselves the efforts to which the Forest Lodge is prepared to go to guarantee the quality of its whole product and service offering.

Anyhow, rather than take our word for it or that of those organisations mentioned above who have seen fit to give us awards and recognitions, please come for yourself and see what you think! Try one of our cask ales, have a meal with us or else stay in one of our bedrooms – for us, the best recognition is always that achieved on a daily basis!

**We look forward to seeing you soon!**

The Forest Lodge is a charming 18th century coaching inn, family owned and run, sitting on the edge of Sherwood Forest in the village of Edwinstowe, **the heart of Robin Hood country**



Two of our bedrooms



To book:

contact the Forest Lodge telephone 01623 824443 or visit the website at

[www.forestlodgehotel.co.uk](http://www.forestlodgehotel.co.uk) or email [reception@forestlodgehotel.co.uk](mailto:reception@forestlodgehotel.co.uk)

and follow us on



Courtyard entrance to the bars and restaurant.

## Take a look at our all-new summer menu

One of our fabulous starters

Goats cheese terrine with a sweet sherry syrup, golden raisins, wild leaves served with our homemade Swedish crisp bread £6.75



Our extensive main menu

Steak and ale pie: pot roast beef in a rich guest ale gravy topped with golden short crust pastry served with a selection of seasonal vegetables, chunky dripping fried chips and rich homemade gravy. Large £9.25 Small £7.25

Long lined sustainably sourced Haddock fillet in golden salt and vinegar batter served with our hand cut chunky chips and mushy peas. £9.95

Sizzling platter of Char sui slow roast belly pork, flavoured with subtle blends of chili, ginger, lime, honey and yellow bean sauce served with a sweet chili stir fry of Chinese cabbage, prawn crackers and steamed rice. £13.25

Lamb two ways: New season lamb rump marinated in Ras El Hanous spice, braised shoulder of lamb and aubergine moussaka topped with yogurt sauce, finished with blushed tomatoes, herb oil and Harrisia tomato sauce. £16.95

8oz Ribeye steak of 28 day matured Derbyshire beef, roasted vine tomatoes, mushrooms and crispy battered onion rings, accompanied by our hand cut chunky chips. £14.95

Finest Nottinghamshire gammon steak served with 2 free range eggs and our home made hand cut chunky chips. £10.95

Seaside Stew: Scallop, prawns, mullets and squid cooked in a light saffron, tomato and langoustine broth. Served with crusty bread English gruyere and rouille. £15.95

Pan roast Chicken escalope, salad of Morel mushrooms and summer greens served with a tarragon butter sauce. £13.25



### There are also daily specials & vegetarian options

A few items from our bar menu

Scampi in a basket. £6.50  
Burger in a basket. £6.25  
Chicken in a basket. £6.25

Omelettes (served with salad):  
Smoked haddock with cream cheese and chives. £6.95  
Wild mushroom garden herb. £6.75  
Slow roast Gammon ham. £5.95

Jacket potatoes (served with salad) filled with:

Cheese and beans. £4.95  
Tuna mayonnaise. £4.95

Door step cut Sandwiches:  
Bacon and brie. £4.95  
Prawn and Marie Rose sauce. £5.25

For the children:  
Chicken nuggets, chips, peas or beans  
Fish goujons, chips, peas or beans



The Forest Lodge



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[www.forestlodgehotel.co.uk](http://www.forestlodgehotel.co.uk)