

Steve, Cherry, Drex & Sally welcome you to the

**THE STOCKS INN
FURZEHILL, WIMBORNE**

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thestocksinn.com

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The Stocks Inn gets its name from the old village stocks that were situated just outside the building and remain to this day. It is rumoured they were installed next to the pub in order for the bar maids to provide water for the people being incarcerated in the stocks, sometimes for days at a time. Additionally, the local smuggler Isaac Gulliver was believed to have stashed his illegal contraband in the cellar beneath the pub.

Cherry and Steve Dyer purchased the tenancy for the Stocks Inn in 2006 and together with our resident managers Drex and Sally Sibley have over 50 years licensed trade experience between us. We all started in the business at a young age!

As local people – three of us grew up in Wimborne – our aim is to support local farmers and suppliers wherever possible and to use only the freshest ingredients in our dishes, many of which have been made on the premises by our head chef Jim. Indeed most of our produce has been sourced from within Dorset and we have spent many hours visiting local farms, chutney producers, bakeries and fisheries.

Our aim is to restore the true flavour of a local Dorset pub and we welcome any suggestions or ideas you may have to help us make this happen.

We hope you enjoy your meal with us and look forward to seeing you again.

**NOW SERVING FOOD ALL DAY
SUNDAY
& BANK HOLIDAY MONDAYS**

STARTERS

HOMEMADE SOUP OF THE DAY (GF without bread) 4.25

Chef's seasonal home-made soup of the day
Served with warm crusty bread.

TRADITIONAL PRAWN COCKTAIL (GF without bread) 6.25

Freshly delivered cold water prawns in a bed of baby gem lettuce
Smothered in marie rose dressing. Served with lemon, brown
Bread and butter.

MUSHROOM & BACON GRATIN 5.50

Field mushrooms in a basil and garlic béchamel sauce topped with
A herb and parmesan breadcrumb with a toasted
Crostini.

WHITEBAIT 5.95

Quality coated whitebait deep fried and served
with lemon, brown bread and butter

SMOKED HADDOCK FISH CAKES 5.95

Smoked haddock, mozzarella and spring onion fish cakes served
On a bed of salad with lemon dressing

GOATS CHEESE, SPINACH & RED ONION TART 5.25

Served on a bed of mixed leaves with a Basil dressing

DUCK CONFIT TERRINE (GF without melba toast) 5.50

Slow roasted duck leg moulded into a terrine and served with mixed leaf
With real ale chutney and home-made melba toast

DEEP FRIED BREADED BRIE 5.25

Somerset brie coated in breadcrumbs then deep fried and served with
A mixed salad garnish of tomato, red onion, rocket in a balsamic dressing with
A red onion marmalade

GF - GLUTEN FREE

S/A – SMALLER APPETTITE

MAIN COURSES

S/A

PAN SEARED CHICKEN	<u>GF</u>	10.95	
Pan seared chicken breast wrapped in smoked bacon and served with Sauté potatoes and a mushroom leek and wholegrain mustard sauce With seasonal vegetables			
OVEN BAKED LASAGNE		9.95	7.25
Chefs own homemade lasagne with 100% minced beef layered with pasta, Topped with mature cheddar, oven baked and served with home Made coleslaw, salad garnish and garlic bread.			
HOME-MADE STEAK & ALE		10.25	
Chunks of Dorset beef cooked in real ale gravy encased in Short crust pastry oven baked and served with chips / new potatoes and Seasonal vegetables.			
DORSET HAM N EGGS	<u>GF</u>	9.25	7.25
Local ham, scented then honey roasted on the premises and roughly sliced served with two Pondhead Farm free range eggs, chips & peas			
TRADITIONAL COTTAGE PIE	<u>GF</u>	10.25	7.25
Home made cottage pie made with 100% Dorset minced beef Cooked with onion, carrots & peas in a rich onion gravy with Creamed potato & mature cheddar. Oven baked until golden brown and served With seasonal vegetables			
CHICKEN TIKKA CURRY		9.75	
Served with basmati rice a poppadum and mango chutney			
CHICKEN TAGLIATELLE CARBONARA		10.25	
Chargrilled chicken breast served with a creamy bacon and Garlic tagliatelle carbonara			
THE STOCKS BURGER		8.25	
Home-made burger made with stilton, real ale chutney & 100% steak mince Served on a toasted bun with french fries, coleslaw and salad			
Extra toppings: Cheese, Bacon, Mushrooms, pineapple		.75	
CHICKEN CAESAR SALAD		8.50	
Strips of chicken served on a bed of baby gem lettuce with croutons and Caesar salad dressing			
	without chicken	6.50	
<u>VEGETARIAN</u>			S/A
SPANISH TORTILLA	<u>GF</u>	9.25	

Spanish tortilla of layered potato and mediterranean vegetables
a rocket, tomato and red onion salad with a red pepper sauce

FIELD MUSHROOM, SMOKED APPLEWOOD & SWEET CHILLI 8.25

Field mushrooms marinated in sweet chilli topped with smoked applewood
Served on a toasted bun with french fries coleslaw and salad

VEGETARIAN TIKKA CURRY 8.50

Served with basmati rice a poppadum and mango chutney

MUSHROOM STROGANOFF 8.25

Button mushrooms in a light mustard and brandy cream sauce,
Scented with paprika, garnished with gherkins and served with basmati rice

FROM THE SEA

S/A

BREADED SCAMPI 9.95

7.25

Quality wholetail scampi encased in light breadcrumbs deep fried
Served with chips, garden or mushy peas and lemon

TRADITIONAL FISH AND CHIPS 10.25

From sea to plate! Freshly delivered fish dipped in our own beer
Batter deep fried until crisp and golden served with chips and
garden or mushy peas.

FISHERMANS PIE 10.25

Smoked haddock, salmon and coly in a white wine sauce with prawns,
Capers and spinach topped with creamed potato and mature cheddar
Served with seasonal vegetables

TRADITIONAL SUNDAY ROAST

s/a

BEEF OR PORK £8.95 / £6.95

FREEDOM LEG OF LAMB £9.95 / £7.95

Local Dorset meats served with all the usual trimmings, seasonal
vegetables and chef's special recipe gluten free gravy

FROM THE GRILL

All steaks are have been farmed in Dorset and will be
Char-grilled to your liking & served with chips, a marinated

SUNDAY 12 NOON – 6.00pm

BAGUETTES – served with crisps & salad

Home-baked Ham and Wholegrain Mustard	5.75
Prawn & Marie Rose Sauce	6.50
Cheddar & Red Onion	5.50
Tuna Mayonnaise	5.95
Somerset Brie & home-made Red Onion Marmalade	5.95
Char-grilled Chicken & Bacon	6.95
Sausage & Red Onion Marmalade	5.75
Bacon, Lettuce & Tomato	5.95

HOT BEVERAGES

Cup of Coffee	2.00
Pot of Tea	1.95
De-caffeinated Coffee	1.95
Hot Chocolate with whipped cream	1.95
Floater Coffee	2.00
Liqueur Coffee	4.25

ON THE SIDE

Chips	2.25		
Cheesy Chips	2.75		
Curly Fries	2.25		
Garlic Bread	(2 pieces)	1.50	(4 pieces) 2.50
Cheesy Garlic Bread	(2 pieces)	1.95	(4 pieces) 2.95
Mushrooms	1.95		
Onion Rings	1.95		
Side Salad	1.95		
Bread & Butter	0.95		

CHEESEBOARD AVAILABLE £6.75

Some of our products throughout the menu may contain nuts or nut traces
Prices correct as of November 2011

YOUNGER DINERS

MAIN COURSES

All served with French Fries and Beans or Peas

SQUIDGY PIZZA (v)	3.95
SCAMPI	5.25
“PROPER CHICKEN” NUGGETS	4.95
PORK SAUSAGES	4.95
BEEFBURGER	4.95
HOME-MADE LASAGNE	5.25

Many dishes and desserts from our main menu are suitable for our younger Diners.

YOUNGER DINERS PUDS

PROFITEROLES WITH CHOCOLATE SAUCE	2.45
ICE CREAM (2 SCOOPS: - CHOCOLATE, STRAWBERRY, VANILLA or BUBBLEGUM)	1.95
BANANAS & CUSTARD	2.75
CRUMBLE	2.95

***DON'T FORGET TO ASK TO SEE
OUR DESSERT BOARDS FOR
TODAYS CHOICES!!!!***

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PUB REVIEW: The Stocks Inn, Furzehill, Wimborne

• [By Angela Young »](#)

IF IT'S cosy comfort in a warm countryside pub you want, you can't go far wrong heading out to The Stocks at Furzehill.

Greeted by friendly staff, our largish group were immediately struck by the appealing-sounding soup of the day – parsnip, apple and thyme – and promptly all plumped for it!

Service was pleasingly swift, and the well-presented soup that turned up – garnished with a lovely dollop of cream and garlic-flavoured croutons – was just as delicious and exciting as it sounded, complete with warm bread accompaniment.

While some of my fellow diners opted for the special offers (two courses for £8, three for £10), I stuck to the specials board, choosing Thai mushroom curry for my main, which was good and tasty with just the right amount of kick for my wimpish taste buds – top marks.

Thumbs up were also given around the table for the bangers and mash (“proper sausages”), the scampi (“lovely”) and the fishcakes with salad, which came with a Thai sweet chilli sauce that gave the dish a “bit of tang”.

Unsurprisingly, the children of the group were more than happy with their burgers and chicken nuggets (proper, not processed).

Those with room, which included me, couldn't resist the impressive array of traditional puds on offer, and no one was disappointed with the creamy lemon meringue pie, satisfyingly light hot chocolate fudge cake or the tasty local ice creams, from just down the road at Barford Farmhouse – the caramel fudge flavour was delicious!

Highlight of the evening, though, was one of the group's banoffee pie: “It's the second best I've ever had (after my mum's).” High praise indeed.

Our group – comprising six adults and three children – were more than happy with our evening, including a bill of just £83.60 (excluding drinks).

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