

Steve, Cherry, Drex & Sally welcome you to the

**THE STOCKS INN
FURZEHILL, WIMBORNE**

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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 Chris. Indeed most of our produce has been sourced from within Dorset and we have spent many hours visiting local farms, chutney producers, bakeries, fisheries and vineyards for wine tasting (certainly the latter being no chore!).

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

SOUP DE JOUR **GF** (without bread) **3.95**
Chef's seasonal home-made soup of the day topped with croutons
Served with warm crusty bread.

CHICKEN LIVER PATE **GF** (without bread) **4.95**
Chef's Home-made Chicken Liver Pate served with Dorset real ale
chutney, Salad garnish & crusty bread

TRADITIONAL PRAWN COCKTAIL **GF** (without bread) **5.75**
Freshly delivered cold water prawns on a bed of mixed leaves
Smothered in marie rose dressing. Served with lemon, brown
Bread and butter.

TEMPURA BATTERED MUSHROOM **4.75**
Served on a bed of mixed leaves with a chilli dressing

WHITEBAIT **6.25**
Freshly delivered quality coated whitebait deep fried and served
with lemon, salad garnish, brown bread and butter

SMOKED HADDOCK FISH CAKES **5.25**
Smoked haddock, mozzarella and spring onion fish cakes served on a bed of salad

GOATS CHEESE, SPINACH & RED ONION TART **4.95**
Served on a bed of mixed leaves with a Basil dressing

GF - GLUTEN FREE

ALL FOOD IS COOKED TO ORDER

***DURING BUSY PERIODS THERE MAYBE
A SLIGHT DELAY***

MAIN COURSES

s/a

APRICOT AND STILTON CHICKEN GF 9.95

Chicken breast stuffed with stilton and apricot wrapped in bacon
Topped with a stilton sauce and served with chips/new potatoes
And seasonal vegetables

OVEN BAKED LASAGNE 8.95

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 9.50

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 GF 8.75 6.50

Local ham, honey roasted and roughly sliced, served with two
Pondhead farm free range eggs, chips and peas

TRADITIONAL COTTAGE PIE GF 9.25 6.50

Home made cottage pie made with 100% Dorset minced beef
Cooked with onion and carrots in a rich gravy topped with creamed
Potato & mature cheddar. Oven baked until golden brown and served
With seasonal vegetables

CHICKEN TIKKA CURRY 9.25

Home-made medium tikka curry.
Served with a timbale of rice, naan bread and mango chutney

CAJUN CHICKEN GF (with chips) 9.50

Butterflied chicken breast marinated in Cajun Spices lightly
Char-grilled served with potato wedges, coleslaw, and salad garnish
And sour cream

STOCKS BURGER 8.00

Home-made burger made with 100% steak mince and stilton
Served on a toasted bun with curly fries, coleslaw and salad

Extra toppings: Cheese, Bacon, Mushrooms, .75

RED WINE AND ROSEMARY LAMB SHANK 12.95

Fresh lamb shank braised on the premises in a red wine gravy
With stewed vegetables served on a bed of creamed potatoes

Traditional Sunday Roasts 8.50 / Childs 6.25

VEGETARIAN

VEGETABLE LASAGNE 8.95

Chefs own recipe Vegetable Lasagne with aubergines, onions tomatoes Peppers and courgettes layered with lasagne Verdi and béchamel sauce Topped with cheddar served with garlic bread & salad

PENNE PASTA 7.95

Penne pasta in a rich tomato, aubergine and courgette sauce Served with garlic bread

5.95

FIELD MUSHROOM, SMOKED APPLEWOOD & SWEET CHILLI 7.95

Field mushroom marinated in sweet chilli topped with smoked applewood Served on a toasted bun with curly fries and salad

FROM THE SEA

S/A

BREADED SCAMPI 9.25

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

6.50

TRADITIONAL COD AND CHIPS 9.75

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

WHOLE LEMON SOLE GF 9.95

Grilled whole Lemon Sole drizzled in lemon butter and served with new potatoes and Seasonal vegetables

FISHERMANS PIE 9.95

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

FROM THE GRILL

All steaks are fresh, have been farmed in Dorset and will be Char-grilled to your liking:

THE STOCKS MIXED GRILL GF (no onion rings) **15.95**

Rump steak, lamb chop, gammon steak, sausage & fried egg with Onion rings, chips, grilled tomato, mushrooms and peas

GAMMON STEAK (8oz) GF (no onion rings) **9.95**

Gammon steak topped with either pineapple or free range egg
Served with button mushrooms, onion rings, grilled tomatoes,
Chips and peas.

SIRLOIN STEAK (8oz) GF (no onion rings) **13.95**

A classic cut steak served with button mushrooms, onion rings,
Grilled tomatoes, chips and peas.

Steak sauces :-	Brandy & Mushroom	1.75
	Peppercorn	1.75
	English Mustard & Stilton	1.75
	Honey & Mustard	1.75

HOT BEVERAGES

Cup of Coffee	1.95
Pot of Tea	1.75
De-caffeinated Coffee	1.75
Hot Chocolate with whipped cream	1.75
Floater Coffee	1.95
Liqueur Coffee	3.95
Herbal Tea (Peppermint, Green, Chamomile, Lemon)	1.50

ON THE SIDE

Chips	1.95		
Cheesy Chips	2.50		
Curly Fries	1.95		
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	0.50		

AFTERNOON SNACKS SERVED
MONDAY – THURSDAY 12 NOON – 2.00pm
FRIDAYS & SATURDAYS 12 NOON – 2.30pm
ALL DAY SUNDAY 12 NOON – 8.00pm

Salads Mixed leaves, cherry tomatoes, cucumber, red onion, coleslaw & new potatoes

Cheddar	7.25
Stilton/Somerset Brie	7.25
Ham - baked on the premises	7.75
Chicken Caesar Salad with fresh parmesan	8.75
Prawn Marie Rose Salad	8.75
Chicken & Bacon With honey & mustard dressing	8.50

Jacket Potatoes With salad garnish

Cheddar & Chutney	5.30
Cheddar & Baked Beans	5.50
Tuna Mayonnaise & Sweetcorn	5.75
Prawn & Marie Rose Sauce	6.75
Brie & Bacon	6.95

Baguettes With curly fries & side salad

Ham & Coarse Grain Mustard	5.45
Prawn & Marie Rose Sauce	6.25
Cheddar & Red Onion	5.45
Tuna Mayonnaise & Sweetcorn	5.75
Somerset Brie & Cranberry	5.75
Char-grilled Chicken & Bacon	6.25

Ploughmans with Coleslaw, pickles, apples & bread

Home-Baked Ham	7.50
Stilton	7.50
Cheddar	7.25

Some of our products throughout the menu may contain nuts or nut traces

Prices correct as of January 2010

THE STOCKS INN SUPPORTING DORSET FARMERS AND SUPPLIERS

We have endeavoured to use Dorset or Devon Suppliers for nearly all our dishes many of whom have won Regional Awards. We have personally visited each and every one and wish to thank the following suppliers for the excellent quality of their produce:

John Bells Fish, Barford Farm, County Foods, Forest Products, , Jessicas Farmhouse Cakes, Frouds Produce, Pondhead Farm Eggs & Caterfood

YOUNGER DINERS

MAIN COURSES

All served with Chips and Beans or Peas

SQUIDGY PIZZA		3.95
HOME-MADE COTTAGE PIE	<u>GF</u>	4.75
“PROPER CHICKEN” NUGGETS		4.25
PORK SAUSAGES		3.95
BEEFBURGER		3.95
HOME-MADE LASAGNE		4.75
VEGETARIAN PASTA		4.25

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

PUDS

PROFITEROLES WITH CHOCOLATE SAUCE	2.25
ICE CREAM (2 SCOOPS:- CHOCOLATE/STRAWBERRY VANILLA)	1.50

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