

THE



ADVOCATE ARMS

Our food is carefully prepared
to the highest standards using only the
finest quality locally sourced ingredients

We offer you a new season menu with great dishes for
a dining experience that you will thoroughly enjoy

SAMPLE MENU

a la carte

to start

Ham Hock Terrine	£5.25
infused with tarragon and wholegrain mustard. Served with apple preserve, red cabbage and pickled mushroom sauerkraut	
Black Pearl King Scallops	£6.95
served on a beetroot purée and a home -made wasabi cream, finished with micro herbs and lemon oil	
Mussels Marinara	£6.50
traditional dish served with white wine cream lemon and fresh herbs. Served with homemade crusty bread.	
Twice Baked Smoked Poacher Soufflé	£5.95
served on a warm tomato compote and red onion spinach salad. Finished with smoked garlic oil.	
Advocate Soup or Broth of the Day	£4.50
served with freshly baked bread	
Thai Style Filo Parcels	£4.25
with bean sprouts, water chestnuts stem ginger and julienne carrot. Drizzled with lemon grass & green chilli syrup.	
Beer Battered Haddock Goujons	£4.50
with homemade tartar sauce and dressed leaves	
Freshly Baked Bread, Oils, Olives & Spiced Nuts	
	For 1 person £3.95
	For 2 Persons £5.95

Please see our **specials board** for more dishes that are **changed daily** for your enjoyment...

palate refresher

please ask about tonights' scoop from our Mövenpick Swiss Sorbet collection of raspberry, lemon or mango to cleanse your palate before enjoying the main courses

main courses

FAVOURITE FISH DISHES

Open Seafood Lasagne	£12.95
accompanied by spinach and sundried tomatoes finished with a whole king prawn and parmesan crisp	
Marinated Tuna with Asparagus & Quail Egg Risotto	£13.95
finished with a dill & lemon dressing and cool tomato salsa	
Catch of the Day ~	£ Market Price
please enquire about our locally sourced fresh fish of the day prepared for your enjoyment this evening	

VEGETARIAN SPECIALITIES

Marinated Courgette & Halloumi Cheese	£9.95
served with a three bean & rice salad, flavoured with tomatoes, red onion & coriander finished with a vegetable broth	
Spinach, Ricotta & Rocket Tortellini	£10.95
flavoured with garlic, mint, coriander and pinenut, served with ratatouille vegetables and chilli oil. Finished with micro herbs	

All dishes served with fresh seasonal vegetable & potatoes of the day unless otherwise stated

Everything is freshly prepared and cooked to order, so please be patient if service is busy ~ it'll be worth the wait!

Please ask us about our uniquely created dishes that are carefully put together for dinner guests with allergies or special dietary requirements
 A full coeliac menu is available upon request

a la carte

main courses

MEAT SPECIALITIES

Stuffed Chicken Breast £11.95

served with spicy sausage & herb stuffing accompanied by new potatoes marinated in lemon and basil. Served on a tomato & red pepper coulis and a micro herb salad

Mint & Garlic Marinated Rump of Spring Lamb £14.95

served on a shallot & garlic rosti, ribbons of courgette, served with mint reduction and a red wine glaze

Thyme & Orange Duck Leg Confit & Sliced Duck Breast £13.95

served on a quenelle of Wensleydale & apricot mash and served with a date and walnut sauce

Advocate Style Surf & Turf £17.95

medallions of beef fillet and shell-on tiger prawns served upon a dill, horseradish & lemon potato cake with brandy & spinach cream sauce

All dishes served with fresh seasonal vegetable & potatoes of the day unless otherwise stated

ADVOCATE ANGUS STEAKS from  EST 1892

succulent award winning Aberdeen Angus steaks expertly pan-fried to your liking

our steaks are served with grilled tomato, flat mushroom, oven dried thyme tomato, chunky hand cut chips, beer battered onion rings and mixed salad

8oz Aberdeen Angus Sirloin Steak ~ £16.95

8oz Aberdeen Angus Ribeye Steak ~ £14.95

8oz Aberdeen Angus Fillet Steak ~ £24.95

T-Bone steaks and other weights available on request

Please call and order the day before your booking

and our favourite sauces for your steak...

Peppered Cream & Brandy ~ £2.50

combination of cracked peppercorns, fresh cream, brandy and french mustard

Classic Diane ~ £2.75

combination of fresh mushroom, onion, red wine, french mustard and fresh cream

Mediterranean ~ £2.75

a rich sauce made of peppers, Napoli tomato sauce, onion, olives and capers

Blue Cheese ~ £2.75

a rich sauce blended with white wine and cream

all our meat is supplied by award winning local butcher John Pettit & Sons

homemade sweet treats

Advocate English Trifle £4.95

sponge spiked with sherry topped with layered jelly, custard and freshly whipped cream for pure indulgence. A time honoured classic recipe revisited, served in individual glasses for your enjoyment

Advocate Brownie £4.95

dark chocolate brownie served with homemade milk chocolate ice cream and white chocolate sauce

Glazed Lemon Tart £4.95

served with raspberry sorbet and white chocolate sauce

Caramelised Banana Bavaois £4.95

with toffee sauce, milk chocolate banana shape, and banana & toffee ice cream

Traditional Crème Brûlée £4.95

served with shortbread of the day and fresh fruits

Mövenpick Swiss Ice-creams & Sorbet ~ from £3.00

try our delicious range of superior quality ice-creams

The Advocate Cheese Platter ~ from £6.95

a time-honoured classic ~ choose a combination of three from our current choices... Served with celery, fruit and homemade fruit chutney

AFTER DINNER

Coffees

Freshly brewed filter coffee & a sweet treat £1.95

Freshly made cappuccino £2.20

Single espresso £1.50

Double shot ~ large espresso £2.00

Coffee laced with your favourite liqueur £3.95

Brandy 25ml

Courvoiser VS Cognac~ £3.00

Courvoiser VSOP Fine Champagne Cognac £4.00

Courvoiser VSOP Exclusif £5.00

Janneau Grand Armagnac VSOP £6.50

Remy Martin XO £8.00

Port 50ml

Ruby port £2.20

LBV port 50ml £3.00

Vintage port 50ml £5.00

Whisky 25ml

A selection of fine malts from around the Scottish Isles £ please ask

Please ask to see our 'after dinner menu' where the full selection of fine malts we have to offer are listed



ADVOCATE
ARMS

great food wide choice good times
a la carte

Look out for great offers on
week night fine dining



Ask about our superb
a la carte menu that changes
regularly, and is sourced from local
produce whenever possible...



Private dining facilities available



We can cater for corporate
hospitality events



Treat yourself to a stay in one of
our 10 luxurious rooms...



Call us today about your
requirements

T: 01673 842364

www.advocatearms.co.uk



restaurant with rooms

The Advocate Arms,
2 Queen Street, Market Rasen, Lincolnshire. LN8 3EH
T: 01673 842364 E: info@advocatearms.co.uk