

THE



ADVOCATE ARMS

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

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

SEASONAL 2010

a la carte

THE



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to start

- Chef's Homemade Soup of The Day** £3.95
served with freshly made bread & butter
- King Prawns** £6.95
succulent king prawns pan fried in garlic butter and poppy seeds.
Tossed with tomato concasse, spring onions and fresh spaghetti
- Duo of Fishcakes** £5.50
a blend of salmon, crab and haddock, pan-fried in crispy breadcrumbs.
Served with a homemade tartare sauce and mixed leaves
- Chicken Liver Parfait** £5.50
rich and creamy, infused with garlic and shallots. Complimented with
a red onion & thyme marmalade, served with melba toast
- Vegetable Roulade** £5.95
a composite of carrots, sundried tomatoes & cream cheese, wrapped
in slivers of fresh carrot & cabbage leaves. Served with oven dried tomato,
dressed leaves and a parmesan crisp
- Rabbit Terrine** £5.50
a fusion of rabbit, wild mushrooms, watercress & coriander, set in a
terrine and served with a red wine reduction and sweet roasted plum
- Potted Shrimp** £5.50
a classic dish served with a salsa of basil, onion, mussels,
prawns and lemon oil. Accompanied by a beetroot puree, rocket oil
and brown bread fingers
- Stilton & Walnut Quiche** £5.95
served warm and accompanied by a walnut dressed, grape salad and
accompanied by a fig relish

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

palate refresher

£2.50

please ask about tonight's 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

Smoked Seabass Fillet £12.95

pan-fried amongst bacon lardons, spring onions and lemon roasted potatoes. Accompanied by a white wine, cream and dill sauce

Baked Salmon & Scallop Supreme £13.95

served on a subtly flavoured goats cheese, garlic & lemon balm potato cake. Accompanied by seared scallops and a white wine and spinach sauce

Roasted Monkfish Tail £14.50

wrapped in pancetta, accompanied by baby corn and pak choi. Finished with a coriander cream sauce and topped with crispy leeks. Rested upon lemon infused basmati rice

VEGETARIAN SPECIALITIES

Cotehill Blue Rarebit Stack £10.50

a chive potato rosti topped with baked, herb crusted field mushroom and cotehill blue rarebit. Complimented by a spicy tomato chutney and rocket salad

Lincolnshire Poacher Souffle £10.95

twice baked and served with a trio of roasted shallots, braised white onion and caramelised red onions. Served with a white wine and cream sauce, garnished with tomato concasse and rocket leaves

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

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

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main courses

MEAT SPECIALITIES

- Lemon Marinated Chicken Breast** £11.50
oven roasted and served on a bed of artichokes and braised fennel.
Accompanied by sundried tomato gnocchi & finished with basil pesto
- Lamb Cutlets** £12.95
coated in a herb crumb and stacked on a twice baked potato fondant.
Served with a red wine jus and wilted spinach
- Braised Beef Olive** £13.95
topside of beef filled with a wild mushroom & tarragon stuffing,
cooked slowly to succulent perfection. Served on a bed of fine green
beans and new potatoes. Finished with a red wine and thyme reduction
- Braised Roll of Belly Pork** £11.95
slow roasted and served with a wholegrain mustard mashed potato
and beetroot verge. Finished with a complimentary honey, sage & apple
cider sauce
- Cherry Valley Duck** £15.95
half a duckling, slow roasted with red wine and finished with a
grand marnier orange glaze

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

ADVOCATE ANGUS STEAKS from **JOHN PETTIT** EST 1892

*succulent award winning Aberdeen Angus steaks expertly pan-fried to your liking
our steaks are served with grilled tomato, field mushroom,
chunky hand cut chips, beer battered onion rings and mixed salad*

- 8oz Aberdeen Angus Sirloin Steak ~** £15.95
- 8oz Aberdeen Angus Fillet Steak ~** £19.95
- 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 Pettits & Sons

a sweet treat

Our Home Made Dessert Selection ~ from £4.95

indulge yourself a dessert. The perfect end to your evenings dining with us ~ we're sure you'll find something to tempt you so please ask your server about our delicious desserts available this evening

Mövenpick Swiss Icecreams & Sorbet ~ from £3.00

try our delicious range of superior quality icecreams

The Advocate Cheese Board ~ from £5.95

a time-honoured classic combination...

try our current cheese selections served with fruit and chutney please ask about our current selections on the platter

AFTER DINNER

Coffees

Freshly brewed filter coffee & mint £1.80

Freshly made cappuccino £2.10

Single espresso £1.50

Double shot ~ large espresso £2.00

Coffee laced with your favourite liqueur £3.75

Brandy

Martell VS Triple Star £3.00

Courvoiser VS Exclusif £4.50

Janneau Grand Armagnac VSOP £6.50

Remy Martin XO £8.00

Port

Ruby port £2.00

LBV port £2.75

Vintage port £4.50

Whisky

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

a la carte



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great food wide choice good times
ala carte

Look out for great offers on week
night dining



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



Private dining facilities available



We cater for corporate hospitality
events



Authentic Italian Cuisine Menu
Every Wednesday Evening



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



Festive Fayre & New Year Menus
available for booking now



Four new bedrooms now available



Call us today for any of your
requirements

T: 01673 842364



restaurant with rooms

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