

THE



ADVOCATE
ARMS

a la carte

to start

Curried Chick Pea Scotch Egg

butternut squash puree, crispy shallots and mint raita

Belly Pork & Pickled Onion Pie

parsley and cheddar veloute and bacon crisp

Crab & Apple Timbale (£2.00 supp)

tomato gel, cucumber and apple salsa and fennel seed bread

Venison Loin Carpaccio (£2.00 supp)

pickled blackberries, ruby chard salad, shallot purée and artichoke crisps

Salmon Gravalax

horseradish focaccia croutes, rocket, glazed baby beetroot

Soup of the Day

please ask your server about today's creation

A number of dishes can be specially prepared gluten free, please ask your server for details on the options available. In addition, if you would like to hear a wider range of vegetarian dishes that we are happy to prepare, please ask your server for further information

palate refresher

£2.50

Enjoy a scoop of our home made sorbet collection to cleanse your palate before enjoying the main courses. Please ask your server about the flavour of the day...

2 courses only £15.95

3 courses only £18.95

all prices include VAT

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FABULOUS FISH FEASTS

Pan Seared Mullet

Caesar potatoes, pickled spinach, samphire, lemon buerre blanc and crispy mussels

Baked Cod Loin

creamed sweetcorn & tarragon with goat's cheese & potato croquette and baby gem lettuce

VEGETARIAN OPTION

Sweet Potato, Bean & Paprika Fritter

onion seed and chive quinoa, spiced tomato and chipotle fondue and avocado

Roasted Tomato & Basil Gnocchi

basil mascarpone, confit heritage tomato and olive

MEAT SPECIALITIES

Pan Roasted Guinea Fowl

roasted baby carrot & turnip, fondant potato, sautéed cabbage and Guinea leg ballantine

Sous Vide Lamb Rump (£3.00 supp)

lamb belly stuffing, roasted artichoke, dauphinoise potatoes, leeks and rosemary jus

Chargrilled Sirloin of Beef (£3.00 supp)

caramelised onion tartlet, bacon mushroom and leek fricassée, crispy leeks and bone marrow jus

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advocate steaks

Premium quality steaks cooked to your liking are served with slow roasted cherry tomatoes, triple cooked chips, beer battered onion rings and house dressed watercress salad

8oz Sirloin Steak ~	(£3.00 supplement)
8oz Ribeye Steak ~	(£3.00 supplement)
8oz Fillet Steak ~	(£7.50 supplement)

a favourite sauce for your steak...

Peppered Cream Sauce ~	£2.95
cracked black pepper and green peppercorn sauce	
Classic Diane ~	£2.95
red wine sauce with button mushrooms, shallot & parsley	
Blue Cheese Velouté ~	£2.95
Coslton Bassett cheese blended with white wine and cream	

Please tell us if you have any special dietary requirements so that we can prepare your food correctly

our seasonal side dishes

Chunky House Chips	£2.50
cooked until crispy and golden	
Seasonal Vegetables	£2.95
(serves two)	
Mixed Baby Leaf Salad	£2.95
with sundried tomatoes, black olive and parmesan (serves two)	
Mixed Salad	£2.50
with sherry vinaigrette	

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home made desserts

Pear & Blackberry Frangipane Tart

gin soaked blackberries, toasted almonds and vanilla ice cream

Dark Chocolate Mousse Cake

raspberry sorbet, chocolate crackling, chocolate soil and mixed berry compote

Ginger Savarin with Toffee Sabayon Mousse

stem ginger syrup, confit orange and ginger snaps

Lemon Curd Semi-Frieddo

poppy seed meringue, Italian meringue, lime gel and basil

Tasting of Chocolate (£2.00 supp)

a platter of chocolate for one, enough for two

The Advocate Cheese Platter (£2.00 supp)

choose 3 from our current selection of cheeses...
accompanied by chutney, crackers, celery and grapes

dessert wines

Nederburg Winemaker's Reserve Noble *Bottle* £16.95

Late Harvest, South Africa

125ml £3.50

Brilliant gold with lime-green highlights: it shows aromas of fresh honey, pineapple, dried apricots with floral and spice notes: the palate is bursting with flavour and well-balanced with a long finish

Willi Opitz Welschriesling Eiswein

Bottle £29.95

Burgenland, Austria

Racy apple, pear and peach fruit a stunningly good Eiswein. As brilliant with rich pâté, such as goose, as it is with sweet fruit and pastry desserts

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