

7 Course Tasting Menu

£35.00 Per Person

£48.00 Per Person with wine pairings

all the following dishes are expertly chosen to serve as your complete menu for this evening

Potted Partridge & Pork Pate

raisin and ale chutney, baked sour dough bread, rocket & puffed crackling

Crispy Falafel

pickled spinach, cucumber and mint salad with spiced onion purée



Baked Hake

Lyonnais potatoes, sweet pea purée, spring onion, crushed pea and baby gem fricassee

Sous Vide Breast of Duck

potato & celeriac gratin, caramelised apple & brandy purée, purple sprouting broccoli & parsnip crisps



Advocate Chocolate Bomb

a wonderful explosion of taste!

Blood orange panna cotta

orange sorbet, marinated pomegranate and pistachio sponge



The Advocate Cheese Platter

choose 3 cheeses with chutney, crackers, celery and grapes

CHOOSE FROM: Stilton, Dambuster, Imp, Charcoal Cheddar,
Rolled Goat's Cheese, Cornish Yarg, Smoked Poacher, Cote Hill Blue

If you have any special dietary requirements, please tell us
and our team will prepare a suitable dish for you

all prices include VAT

tasting menu

great food wide choice good times

