

## STARTERS

**Advocate Scotch Egg**

seasoned pork meat, surrounding a runny egg, on a sweet pepper ragout with sundried tomatoes and a rocket & parmesan salad

**6.5**
**Home Cured Sea Trout**

infused with tea, ruby chard and rocket salad, horseradish beignet and pickled spring vegetables

**7.3** (£3 supplement)

**Pea & Mint Soup** 

garden pea soup with a hint of mint, served with freshly baked bread

**6.5**
**Pan Seared King Scallops**

with chargrilled cauliflower, a curried cauliflower ravioli and spiced broth

**8.9** (£4 supplement)

**Braised & Shredded Oxtail Hash**

pickled radishes, artichoke purée and crispy shallots

**5.9**
**Wild Mushroom & Tarragon Bon Bons** 

with a tarragon velouté, dressed watercress and pickled enoki mushrooms

**5.9**
**Tagliatelle Carbonara**

with smoked streaky bacon, garden peas and crispy Parma ham, delicately infused with truffle oil

**5.9**
**Heritage Tomato & Olive Salad** 

a selection of different varieties of traditional tomatoes, with pitted black olives and our own dressing

**5.9**
**Chef's Own Pickled Spring Vegetable Salad** 

with hazelnut and balsamic dressing

**5.9**

## FROM THE FARM

**Slow Cooked, Sous Vide, Lamb Rump**

purple sprouting broccoli, boulangère potatoes, onion and spinach purée, red wine jus and pickled spinach

**18.9** (£3 supplement)

**Roasted Fore Rib of Beef**

with thyme, garlic and shallot roasted Jersey Royal potatoes, asparagus, back bacon and silver skin fricassee with thyme & shallot velouté and watercress

**18.9** (£3 supplement)

**Pan Roasted Pork Chop**

a substantial chop, with an accompaniment of chorizo potatoes, salted Pak Choi, sugar snaps with paprika and chilli velouté

**13.9**
**Fillet of Beef Stroganoff**

sautéed baby onions and wild mushrooms served with a herbed rice and crispy leeks

**16.9**

## GRILL & STEAKS

*All our steaks are aged to perfection, seasoned well and cooked to your liking. We serve them with thick hand cut, triple cooked chips, beer battered onion rings and slow roasted vine tomatoes, complimented with a house dressed watercress.*

**8oz Sirloin Steak**

a flavoursome cut of meat, with a firm texture and a layer of fat at the top, best served medium rare

**17.9** (£3 supplement)

**8oz Fillet Steak**

considered by many to be the most premium cut, tender, juicy and lean, best served rare

**24.9** (£7.50 supplement)

**8oz Ribeye**

a more marbled cut of meat, giving increased flavour and stays moist while cooking, best cooked medium or slightly longer

**17.9** (£3 supplement)

### Choose the perfect accompaniment

**Peppercorn**

a creamy sauce made with green and cracked black peppercorns

**2.9**
**Classic Dianne**

a red wine sauce of button mushroom, shallot and parsley

**2.9**
**Blue Cheese Velouté**

aged blue cheese, cooked in a white wine and cream sauce

**2.9**

## FROM THE WATER

**Pan Seared Salmon Fillet**

on crushed potatoes with tomato, olive and dill salsa, cos lettuce and dill beurre blanc

**14.9**
**Pan Seared Seabass**

with a potato rosti, pea velouté, mango and chilli salsa and dressed crab

**15.9** (£2 supplement)

**Royal Fish & Chips**

haddock fillets in a light crispy prosecco batter with triple cooked Jenga chips, crushed minted peas and tarragon tartar sauce

**12.9**

## FROM THE FIELDS

**Mushroom, Red Onion & Brie Tartlet** 

a beetroot purée, honey roasted golden beetroot, a rocket and walnut salad, pickled enokis and balsamic glaze

**12.9**
**Sautéed Courgette, Pea & Spring Onion Linguini** 

with a mint ricotta, crispy shallots and toasted pine nuts

**11.9**

## FRESH VEGAN DISHES

**Tomato, Red Pepper & Basil Infused Cous Cous** 

with a pitted olive salad and balsamic dressing

**11.9**
**Wild Mushroom & Leek Risotto** 

pickled enoki mushrooms and crispy leeks

**12.9**
**Roasted Golden Beetroot** 

with marinated beetroot, toasted pine nut & basil salad and horseradish croutes

**11.9**

## SIDES

**Chunky House Chips 2.5**

hand cut and triple cooked until golden

**Seasonal Vegetables 2.9**

(serves two)

**Mixed Baby Leaf Salad 2.9**

Sundried tomatoes, black olive and parmesan

**Mixed Salad 2.5**

dressed with sherry vinaigrette

 Vegan Dishes  Vegetarian Dishes

Please inform your server of any allergy issues or dietary requirements.

We can provide all dietary and allergy information for every dish on our menu and in most circumstances adapt them to suit your needs.

In the unlikely event we can't find something to suit, we will create a dish especially for your requirements.

## DESSERTS

**Mirror Glaze Chocolate Sponge**

with an orange jelly, mandarin sorbet, white chocolate and chocolate soil

**6.5**
**Baileys Tiramisu**

with cappuccino ice cream, amaretti crumb and milk purée

**6.5**
**Zingy Meringue Pie**

with vanilla ice cream and kiwi & lime confit

**5.9**
**Creamy Vanilla Pannacotta**

with caramel sabayon mousse, crispy peanut brittle and peanut butter flapjack.

**5.9**
**Tasting of Chocolate**

our house speciality, a journey of different chocolate desserts, perfect to share

**8.9** (£2 supplement)

**The Advocate Cheese Platter**

choose 3 cheeses with chutney, crackers, celery and grapes, to aid your selection, your server can guide you through our list -

vegan options are available upon request.

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

**8.9** (£2 supplement)

*Ask your server for our port and dessert wine selection*

**Fruit Cocktail**

of apples, pears, grapes, strawberries and raspberries with a mango and lemon Sorbet

**5.5**
**Roasted Pineapple**

cooked until slightly caramelised served with a raspberry sorbet

**5.5**

THE



ADVOCATE  
ARMS