

## STARTERS

### Advocate Scotch Egg

seasoned pork meat, surrounding a runny egg, on caramelised apple purée, lambs lettuce salad and pickled carrot

6.5

### Pan Seared Pigeon Breast

Kirsch glazed cherries, black pudding bubble and squeak on a game and Kirsch jus

7.5

### Pea & Mint Soup


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

6.5

### Pan Roasted Sardine Fillet

on Mediterranean vegetables, tomato and basil salad with aged balsamic dressing

6.5

**Fine Bean, Courgette & Chive Tartlet **  
chargrilled courgette, herb oil, sour cream and chive aioli

6.5

### Beer Battered King Prawns

with sweet chilli dipping sauce and a dressed salad

8

### Chef's Own Pickled Spring Vegetable Salad

with hazelnut and balsamic dressing

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 traditional tomatoes, with pitted black olives and our own dressing

5.9

### Peppered Tuna Loin

in sesame crust on a potato and olive salad, sundried tomatoes, rocket pesto and pickled spinach

8

## FROM THE FARM

### Venison Loin Steak

on fondant potato, nettle and spinach purée, roasted baby kohlrabi, pickled blackberries, runner beans and mange tout with a rich game and blackberry jus

20

### Pork Tenderloin Ballantine

samphire, pea and cabbage fricassee, honey roasted carrot, Parma ham crisp, jus de roti with a sweet potato gallet

17

### Charred Hangar Steak

courgette and tarragon rosti, sautéed mixed beans, aubergines, pickled carrot and béarnaise sauce

19

### 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.*

### Chargrilled Chicken

topped with chargrilled bacon, triple cooked chips, garden peas and whisky jus

13

### Advocate Arms Surf & Turf

chargrilled sirloin of beef, sautéed garlic king prawns, shoestring fries, dressed watercress and cherry tomatoes

21

### 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

### 8oz Fillet Steak

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

25.9

### 8oz Ribeye

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

17.9

Choose the perfect accompaniment 2.9

### Peppercorn

a creamy sauce made with green and cracked black peppercorns

### Béarnaise

sharp and creamy with tarragon

### Classic Dianne

a red wine sauce of button mushroom, shallot and parsley

### Bone Marrow Jus

a rich meaty jus

### Blue Cheese Velouté

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

## FROM THE WATER

### Pan Seared Salmon Fillet

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

14.9

### Seared Sea Bream

with julienne vegetables in a ginger and lemongrass broth, spiced potatoes, and chilli dumplings

15

### 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

### Sweet Potato, Spinach & Lentil Dahl

with a sweet potato bon bon, a chilli and spring onion salad and a minted yoghurt dressing

13.5

### 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 Rice

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

hand cut and triple cooked until golden

3

### Seasonal Vegetables

(serves two)

3

### Mixed Baby Leaf Salad

Sundried tomatoes, black olive and parmesan

3

### Mixed Salad

dressed with sherry vinaigrette

2.5

### Shoestring Fries

crisp, French fried chips

3

### Sweet Potato Fries

Sweet, skin on, sweet potato fries

3

### Onion Rings

large onion rings, in our beer batter

3

## DESSERTS

### Pistachio & Earl Grey Semifreddo

with a biscuit crumb, milk purée and sweet marzipan

6.5

### Blueberry & Lemon Posset

with a vanilla tuille, rich blueberry jam and confit lemon

6

### White Chocolate & Ginger Marquise

a ginger nut crumb, honeyed oats and sharp lemon sorbet

6.9

### Apricot Roulade

with poached peaches, apricot purée, raspberry granola and raspberry sorbet

6.4

### Tasting of Chocolate

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

8.9

### 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

*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