

STARTERS

Advocate Scotch Egg

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

Pan Seared Pigeon Breast

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

3

Pea & Mint Soup

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

Pan Roasted Sardine Fillet

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

Fine Bean, Courgette & Chive Tartlet

chargrilled courgette, herb oil, sour cream and chive aioli

Beer Battered King Prawns

with sweet chilli dipping sauce and a dressed salad

3

Chef's Own Pickled Spring Vegetable Salad

with hazelnut and balsamic dressing

Tagliatelle Carbonara

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

Heritage Tomato & Olive Salad

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

Peppered Tuna Loin

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

3

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

5

Pork Tenderloin Ballantine

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

2

Charred Hangar Steak

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

3

Fillet of Beef Stroganoff

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

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

Advocate Arms Surf & Turf

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

5

8oz Sirloin Steak

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

3

8oz Fillet Steak

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

8

8oz Ribeye

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

3

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

Seared Sea Bream

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

2

Royal Fish & Chips

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

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

Sautéed Courgette, Pea & Spring Onion Linguini

with a mint ricotta, crispy shallots and toasted pine nuts

FRESH VEGAN DISHES

Tomato, Red Pepper & Basil Infused Rice

with a pitted olive salad and balsamic dressing

Wild Mushroom & Leek Risotto

pickled enoki mushrooms and crispy leeks

Roasted Golden Beetroot

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

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

Blueberry & Lemon Posset

with a vanilla tuille, rich blueberry jam and confit lemon

White Chocolate & Ginger Marquise

a ginger nut crumb, honeyed oats and sharp lemon sorbet

Apricot Roulade

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

Tasting of Chocolate

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

2

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

2

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

Roasted Pineapple

cooked until slightly caramelised served with a raspberry sorbet