

## STARTERS

**Advocate Scotch Egg**  
with a whiskey, orange & raisin chutney and  
crispy smoked bacon & apple salsa  
6.5

**Sous-Vide Rump of Lamb**  
artichoke purée, parsley sponge,  
pickled artichoke and pancetta lardons  
7.5

**Pea & Mint Soup**   
garden pea soup with a hint of mint,  
served with freshly baked bread  
6.5


**Butternut Squash, Sage & Ricotta Parcels**   
pickled spinach, sweet potato purée and herb oil  
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  
6

**Smoked Chicken and Chilli Won Tons**  
chilli & coriander salsa and micro coriander  
7

**Cured Mackerel Fillet**  
horseradish beignet, torched orange,  
pickled carrot and celeriac remoulade  
6.5

**Heritage Tomato & Olive Salad**   
a selection of traditional tomatoes,  
with pitted black olives and our own dressing  
6

**Hand Rolled Crab Linguini**  
with tomato, courgette, spinach  
and a shellfish filo crisp  
8

## FROM THE FARM

**Pan Roasted Duck Breast**  
potato gratin, celeriac purée, roasted kohlrabi,  
kale and parsnip crisps  
19

**Sous-Vide Pork Fillet with  
Lincolnshire Stuffing**  
chicken leg bon bon, parmesan & sage Hasselback  
potatoes, wilted leek & kale with jus de roti  
17

**Chargrilled Pave of Beef**  
caramelised shallot tartlet, baby carrots,  
butter roasted marrow, French beans,  
tarragon pomme purée and bone marrow jus  
19

**Fillet of Beef Stroganoff**  
sautéed baby onions and wild mushrooms served  
with a herbed rice and crispy leeks  
17

## 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 whiskey 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  
18

**8oz Fillet Steak**  
considered by many to be the most premium cut,  
tender, juicy and lean, best served rare  
26

**8oz Ribeye**  
a more marbled cut of meat, giving increased flavour and stays  
moist while cooking, best cooked medium or slightly longer  
18

### Choose the perfect accompaniment 3

**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 Roasted Grey Mullet**  
samphire & cockle fricassée, fennel potato  
and a courgette & red pepper coulis  
17

**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  
13

## FROM THE FIELDS


**Roast Lincolnshire Beetroot**   
truffle & red onion bubble and squeak with crispy polenta,  
caramelised apple purée, beetroot fricassée and goats' cheese velouté  
14

**Curried Pumpkin and Chickpea Tagine**   
pomegranate & mint salsa, spiced cous cous and crispy shallots  
13

## FRESH VEGAN DISHES

**Tomato, Red Pepper & Basil Infused Rice**   
with a pitted olive salad and balsamic dressing  
12

**Wild Mushroom & Leek Risotto**   
pickled enoki mushrooms and crispy leeks  
13

**Roasted Golden Beetroot**   
with marinated beetroot, toasted pine nut & basil  
salad and horseradish croutets  
12

## 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

**Iced Raspberry Parfait**  
lemon sorbet, raspberry jelly, confit lemon, raspberry  
granola and torched meringue  
6.5

**Carrot & Courgette Cake**  
mandarin sorbet, candied orange, whipped cream cheese and  
cinnamon Chantilly cream  
6


**Dark Chocolate and Hazelnut Delice**  
hazelnut crumb, hazelnut sugar, coffee sabayon and cappuccino ice cream  
7


**Cherry and Almond Tartlet**  
mirror glaze marzipan cherries, kirsch syrup and vanilla ice cream  
6.5

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