

**STARTERS**

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

**Sous-Vide Rump of Lamb**  
 artichoke purée, parsley sponge,  
 pickled artichoke and pancetta lardons  
 3

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

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

**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

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

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

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

**Hand Rolled Crab Linguini**  
 with tomato, courgette, spinach  
 and a shellfish filo crisp  
 3

**FROM THE FARM**

**Pan Roasted Duck Breast**  
 potato gratin, celeriac purée, roasted kohlrabi,  
 kale and parsnip crisps  
 5

**Sous-Vide Pork Fillet with  
 Lincolnshire Stuffing**  
 chicken leg bon bon, parmesan & sage l Hasselback  
 potatoes, wilted leek & kale with jus de roti  
 2

**Chargrilled Pave of Beef**  
 caramelised shallot tartlet, baby carrots,  
 butter roasted marrow, French beans,  
 tarragon pomme purée and bone marrow jus  
 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 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  
 2

**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**


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

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

**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**

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

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


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

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

**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