

**STARTERS**
**Breaded Haddock Goujons**

fresh haddock fillet strips, in our own crisp bread-crumbs with dressed leaves and tartare sauce

5.5

**Pea & Mint Soup** 

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

5.5

**Chicken Liver Paté**

complemented with caramelised red onion chutney on a malt Toast

5.5

**Advocate Scotch Egg**

savoury pork meat surrounding a runny egg, served with chutney and black pudding

6

**Classic Prawn Cocktail**

succulent cold water prawns with baby gem lettuce and our own recipe Marie-rose sauce

6

**Smoked Tomato and Olive Salad** 

with sundried tomatoes, black olives, crisp salad and sherry dressing

5.5

**Mature Cheddar Cheese Souffle** 

light, yet full of flavour with leeks and spinach

6.5

**MAINS**
**Marinated Roast Rump of Beef**

thyme roasted potatoes, creamed potatoes, Yorkshire pudding & red wine gravy

13

**Slow Braised Blade of Beef**

thyme roasted potatoes, creamed potatoes, Yorkshire pudding & red wine gravy

13

**Pan Roasted Chicken Breast**

thyme roasted potatoes, traditional sausage meat stuffing, creamed potatoes, Yorkshire pudding & red wine gravy

12.5

**Roast Loin of Pork**

thyme roasted potatoes, creamed potatoes, traditional sausage meat stuffing, Yorkshire pudding and gravy

13

**Slow Braised Shoulder of Lamb**

Thyme roast potatoes, creamed potatoes, Yorkshire pudding and rich red wine gravy

13.5

**Homemade Shepherd's Pie**

rich lamb mince with parsley mashed potatoes and crispy kale

12

**Wild Mushroom Gnocchi** 

with fresh spinach and creamy goats cheese

11

**Baked Cod Loin**

with crushed new potatoes, creamed bacon, red onion, garden peas, and asparagus spears

12

**Beer Battered Fish and Chips**

fresh haddock in our own recipe beer batter, served with chunky chips, mushy or garden peas and tartare sauce

11

**Vegetarian Sausage Roast** 

with seasonal vegetables, creamed potatoes, thyme roasted potatoes, Yorkshire pudding and vegetarian gravy

9.9

**Roasted Golden Beetroot** 

truffle marinated beetroot, toasted pine nuts, Thai basil salad and horseradish croutons

9

**SALADS**
**Seared Tuna Salad**

with red peppers, mixed leaves and balsamic dressing

10

**Chicken, Bacon and New Potato Salad**

with dressed leaves and croutes

9

**Goats Cheese & Basil Pesto Salad** 

with pickled carrot and croutes

9

**DESSERTS**
**Homemade Chocolate Brownie**

white chocolate ice cream and raspberry coulis

6

**Homemade Fruit Crumble**

crème Anglaise or ice cream

5.5

**Classic Sticky Toffee Pudding**

butterscotch sauce and vanilla ice cream

6

**Advocate Duo Of Cheese**

with raisin & ale chutney, crackers, celery and fruit

7.5

**Traditional Eton Mess**

fruit coulis & meringue

5.5

**Classic Vanilla Crème Brûlée**

with homemade vanilla shortbread rounds

5.5



Winner - Restaurant of the Year 2017 & 2018

 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.