

STARTERS

Advocate Scotch Egg
chorizo & bean cassoulet with fresh basil,
creamy mozzarella and tomato salsa
6.5

Poached Sole
celeriac chowder with apple and leek
6.9

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

Wild Mushroom & Tarragon Bon Bon 
home pickled enokis, puréed shallots and lamb's lettuce
6.5

Potted Partridge & Pork Pâté
raisin & ale chutney, baked sour dough bread,
rocket and puffed crackling
7.5

Cured Salmon
dill crème fraîche, Lilliput capers,
pea purée and nori croutes
8

Truffle Tagliatelle Carbonara
smoked bacon, garden peas and crispy parma ham
7

Beer Battered King Prawns
sweet chilli sauce and dressed salad
8

Smoked Sundried Tomato & Olive salad 
baby leaf salad and sherry vinegar dressing
6

FROM THE FARM

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

Slow Braised Belly Pork
with potato gratin, honey roasted carrot, thyme
crushed swede, leek purée and jus de roti
17

Slow Cooked Hanger of Beef Pie
creamed potatoes, brussel sprout & bacon
fricassee and glazed heritage carrots
15

Roasted Supreme of Guinea Fowl
parsley pomme purée, confit guinea fowl leg &
force meat stuffing, garlic cabbage and jus de roti
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 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
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 Seared Fillet of Hake
crushed potatoes, chorizo & scallion fricassee,
sautéed leek and parmesan velouté
16

Rolled Plaice
stuffed with crayfish mousseline, confit potatoes, cucumber salsa,
crispy anchovies, samphire and lemon beurre blanc
15

FROM THE FIELDS

Mushroom, Red Onion & Brie Tartlet 
beetroot purée, honey roast golden beetroot, rocket & walnut salad,
pickled enokis and balsamic glaze
13

Tomato, Aubergine & Chive Risotto 
spiced tomato parcel, herb oil and smoked tomato
13

FRESH VEGAN DISHES

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

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

Roasted Golden Beetroot 
marinated beetroot, toasted pine nut & basil
salad and horseradish croutes
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

Classic Rhubarb & Custard
rhubarb panna cotta with set vanilla custard, tuille
biscuit, rhubarb purée and poached rhubarb
6.5

White Chocolate & Passion Fruit Baked Alaska
passion fruit sponge, white chocolate ice cream,
passion fruit coulis and passion fruit pearls
6.5

Dark Chocolate Truffle Tart
blood orange curd, candied orange and milk chocolate ice cream
7

Classic Bread & Butter Pudding
crème anglaise
6

Tasting of Chocolate
our house speciality, a journey of different chocolate desserts,
perfect to share
9

Poached Spiced Plum
ginger sabayon, plum purée, ginger crumb,
natural yogurt and vanilla ice cream
7

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