

# Welcome

Whether you've visited us before, or this is your first time dining at the Advocate, we just wanted to say 'thank you' for your support today.

We're excited to be open and offering customers a fine-dining experience, that features outstanding Lincolnshire produce and the freshest, locally sourced seasonal ingredients. Enjoy!

## starters

**Advocate Scotch Egg** £6.50

Our signature starter. Soft-boiled egg wrapped in chef's original recipe, crispy-coated Lincolnshire recipe sausage meat. With sweet apple puree, lamb's lettuce and pickled carrot garnish

**Courgette & Fine Bean Tartlet** £5.95

Encased in light, home-made short-crust, this Summery quiche-for-one is served with chargrilled courgette and finished with sour cream and chive aioli

**Fresh Crab Linguine** £7.95

Hand-made pasta, cooked to order combined with fresh Bridlington crab. Tossed with tomato, courgette and spinach and finished with crunchy filo pastry

**Smoked Chicken & Chilli Won Ton** £6.25

Asia-inspired and delicately spiced with chilli and coriander, served as a 'stack' with crispy wan ton pastry topped with micro-herbs

**Hand-Made Tagliatelle Carbonara** £6.50

Combining the best local smoked bacon and farm-fresh peas with crispy pancetta and truffle oil, our tagliatelle tossed with parmesan and free-range egg is pure comfort-food paradise

**Beer-Battered King Prawns** £7.50

Our chef uses lager for a crisp, light batter on succulent king prawns, served with a sweet chilli dipping sauce and dressed salad

**Seasonal Vegetable Salad** £5.25

Chef's selection of the best seasonal vegetables, lightly pickled for a delicious 'bite'. These are genuine 'super-foods' served with roasted hazelnuts and 12-year aged balsamic

**Medley of Heritage Tomatoes** £5.25

Combining green tigers, yellow balm and ripe, red heirlooms in sherry vinegar, this summer salad bursts with flavour and features black and green olives for extra Mediterranean magic

## cocktails

*"Let's celebrate summer  
 with a holiday in a glass"*

Aperol • Pina Colada  
 Cosmopolitan • Cuba Libre  
 Espresso Martini

## main courses

**Seared Sea Bream** £16.95

Asian-inspired fresh fish, served with vegetable julienne in a delicate ginger and lemon-grass broth. Served with spiced potatoes, salsa verde and cheeky chilli dumplings

**Stuffed Pork Fillet** £16.95

Cooked sous vide, our super-tender local pork is served with a chicken leg bon bon, parmesan hasselback potato, wilted leek and kale plus jus de roti. A big Lincolnshire plate

**Deep-Dish Vegetarian Tart** £11.95

Packed full of flavoursome field mushrooms, spring onion, red onion and sweet caramelised onion. Topped with creamy brie and accompanied by roasted new potatoes, watercress and herb oil

**Chargrilled Beef Pave** £17.95

Classic French 'a-la-carte steak' alongside a caramelised shallot tartlet, baby carrots, french beans and butter roasted marrow. Finished with a distinctive tarragon pomme puree and bon marrow jus

**Pan Roasted Salmon** £15.95

A generous salmon fillet with crushed new potatoes, lemon butter sauce, tomato and olive salsa and baby gem lettuce makes a light and tasty Summer plate

## firm favourites

**Royal Fish and Chips** £12.50

Super-crispy prosecco battered fresh Grimsby haddock, with triple cooked chunky chips, crushed garden peas and tarragon tartar sauce. Unforgettable

**Fillet of Beef Stroganoff** £16.95

Best Lincolnshire beef in a classic creamy mustard and wild mushroom sauce with sauté baby onions on herb rice, topped with crisp leeks

**Roast Chicken and Chips** £14.95

Pan-roasted chicken breast with triple-cooked chunky chips, fresh garden peas, a rich whiskey jus and bacon crisps

*Grills and sides overleaf...*

## from the grill

Take your pick from our extensive range of charcoal-grilled steaks. Expertly butchered locally sourced Lincolnshire beef. All steaks are served with triple cooked chips, beer battered onion rings and watercress.

### Speciality Steaks

**12oz Fillet** £35.95  
 served on the bone to keep the meat moist. Lean, tender and melt-in-the-mouth delicious

**14oz Porterhouse** £28.50  
 an on-the-bone sirloin. Moist and full of flavour

**16oz Tomahawk** £49.95  
 the best ribeye served on the bone. A sizeable steak.  
*Chef recommends medium/well*

**8oz Denver** £17.95  
 American-style cut of beef, served sliced.  
*Chef recommends medium/rare*

**8oz Flat Iron** £17.95  
 lean and full of flavour, like rump...just way better

**Plant-Based Pepper Steak** £13.95  
 a genuine vegan alternative, served with parmesan butter and onion seed loaf. *Note: our Béarnaise, Peppercorn, Diane, and Blue-cheese sauces are ALL vegetarian!*

### House Steaks - all Lincolnshire based beef

**8oz Fillet** £23.95  
 melt-in-the-mouth quality

**8oz Sirloin** £18.50  
 well-aged, lean and delicious

**8oz Rib Eye** £18.95  
 perfect for flavour seekers

**...Add A Sauce** £2.95 each

**Peppercorn** - melt-in-the-mouth quality

**Diane** - creamy mushroom and French mustard

**Bearnaise** - rich and buttery with tarragon

**Blue Cheese** - creamy stilton veloute

**Red Wine Jus** - beef stock with red wine and redcurrant

**Forestiere** - red wine, wild mushroom, shallot & smoked bacon

## sides

£2.95 each

**Advocate Chunky Chips** - Triple-cooked Maris Pipers

**Sweet Potato Fries** - crispy and delicious

**Parmesan Shoestring Fries** - a posh twist on cheesy chips

**Truffle Mash** - best ever mashed potato

**Onion Rings** - beer battered, light, fantastic

**Roasted Mushrooms** - portobellos with thyme

**Balsamic Tomatoes** - slow roasted for depth of flavour

**Asparagus and Beans** - Summer's finest, sautéed with garlic

**Caesar Salad** - crispy salad with classic dressing and croutons

**Baby Leaf Salad** - dressed with parmesan and olives

**King Prawns** - with garlic and parsley butter for your own surf'n'turf

## for dessert

**Strawberry Cheesecake** £6.25  
 Sensational cheesecake on a strawberry shortbread base, with strawberry jelly, gel, vanilla ice cream and sweet Thai basil

**Blueberry and Lemon Posset** £5.95  
 Fresh and creamy, a show-stopping finale served with vanilla tulle, blueberry jam and confit lemon

**White Chocolate and Ginger Parfait** £6.75  
 Chilled to perfection with ginger nut crumb, honeyed oats and lemon sorbet

**Apricot Roulade** £6.50  
 A light swiss roll with poached peach and apricot puree, finished with raspberry granola and raspberry sorbet

**Chocolate Tasting** £7.95  
 Five fabulous chocolate mini-deserts, including our famous brownie and chocolate fondant. Enough for two, but sharing is optional!

**Advocate Cheese Board** £7.95  
 Pick three favourites from our selection of local favourites and all-time classics. Served with crackers, grapes, celery and chef's home-made chutney.  
*Choose from: Lincoln Imp, Dambusters Cheddar, Charcoal Briquette, Langton's Goat's Cheese, Smoked Lincolnshire Poacher, Black Pepper Cream-cheese Roulade, French Brie, Colston Bassett Stilton*

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[www.advocatearms.co.uk](http://www.advocatearms.co.uk)

