

MONDAY & TUESDAY - TWO COURSES £18.95 - THREE COURSES £22.95

## NIBBLES

- Selection of Breads with Flavoured Butters (v) £4.75  
Olives & Sun-Dried Tomatoes with Focaccia Soldiers & Balsamic Oil (v) £4.95  
Pork Crackling £3.50

## STARTERS

- Advocate Scotch Egg**  
pan fried chorizo, red pepper & tomato chutney
- Soup of the Day** (v)(gf)  
sourdough, flavoured butter
- Onion Breaded Brie** (v)(gf)  
smokehouse chutney, spring onions, watercress
- Wild Mushroom Fricassee**  
toasted sour dough, confit garlic & parsley oil
- Prawn & Avocado Salad** (gf)  
pickled cucumber, diced tomato, chilli & mango dressing, brown bread & butter
- Slow Braised Chicken Thigh & Ham Hock Terrine** (gf)  
ale chutney, toasted bloomer
- Deep Fried White Bait** (gf)  
samphire, lemon & parsley mayonnaise

## SALADS

All salads are served with dressed mixed leaves, cucumber ribbons, sun-dried tomatoes, spring onions, pepperonata.

- Roast Chicken & Bacon** (gf) £13.95  
parmentier potatoes, honey & mustard dressing
- Prawn & Avocado** (gf) £14.95  
mango dressing
- Grilled Halloumi** (v)(gf) £13.95  
sweet chilli, buttered potatoes

Did you know....

## WE SERVE BRUNCH

Served 8am - 2pm

Please see our separate menu for our breakfast and lunch selection.

## MAINS

- Slow Braised Blade of Beef** (gf) £17.95  
fondant potato, buttered spinach, caramelised baby onions, crispy bacon
- Italian Chicken** (gf) £15.95  
chicken thigh stuffed with mozzarella & basil, red onion & new potato salad, sun-dried tomatoes, balsamic vinegar
- Pan Fried Seabass** (gf) £15.95  
parmentier potatoes, spring onions, crispy bacon, lemon & basil cream sauce
- Slow Roasted Belly Pork** (gf) £15.95  
spring onion mash, creamed cabbage, honey & cider sauce

## STEAKS

All steaks are locally sourced less than 20 miles away and are aged for a minimum of 28 days. Served with grilled tomato, sautéed mushrooms, triple cooked chunky chips and beer battered onion rings. (gf)

**8oz Sirloin** (gf) £25.95  
lean & delicious  
£9 supplement

**8oz Fillet Steak** (gf) £35.95  
melt in the mouth quality  
£18 supplement

**8oz Ribeye** (gf) £26.95  
perfect for flavour seekers  
£9 supplement

**8oz Denver** (gf) £22.95  
American-style cut of beef, served sliced  
(chef recommends medium/ rare) £7 supplement

**Steak Sauces** £2.95 each  
Peppercorn, Diane, Stilton, Béarnaise

## THE CLASSICS

- Beer Battered Haddock** £14.95  
chunky chips, tartare sauce, charred lemon, garden or mushy peas
- Lancaster's Sausage & Wholegrain Mustard Mash** £14.95  
red onion marmalade gravy, crispy shallots
- Advocate Steak Burger** £15.95  
mature cheddar cheese, bacon, smokehouse tomato chutney, baby gem, gherkin in a toasted milk bun, fries, smokey BBQ sauce

## PIES

- Beef, Mushroom and Ale Pie** £14.95  
shortcrust pastry, your choice of either creamy mash or chunky chips, seasonal vegetables, gravy
- Chicken, Leek and Bacon Pie** £14.95  
butter puff pastry, your choice of either creamy mash or chunky chips, seasonal vegetables, gravy
- Advocate Fish Pie** (gf) £14.95  
herb crumb cheese, warm tartare, white wine sauce

## VEGETARIAN

- Mushroom Stack** (v)(gf) £13.95  
potato rosti, red onion marmalade, spinach, balsamic glaze
- Mediterranean Vegetable Tart** (v) £13.95  
parmentier potatoes, mixed leaf salad, basil oil
- Goat's Cheese Tarte Tatin** (v) £13.95  
chunky chips, rocket, pinenut & sun-dried tomato salad
- Onion Bhaji Burger** (v) £14.95  
toasted ciabatta, raita, spiced fries, house coleslaw

## SIDES

- £3.50 each
- Beer Battered Onion Rings  
Coleslaw  
Chunky Chips  
Fries  
House Salad  
Seasonal Vegetables

## TOPPED FRIES

Upgrade £2.75 | Side £5.50

- BBQ Pulled Pork  
Cheese and Bacon  
Halloumi with Smokehouse Chutney and Spring Onions  
Parmesan and Truffle Oil

## DESSERTS

- Crème Brûlée** (v)(gf)  
fresh fruits, crushed shortbread, Italian meringue
- Advocate Chocolate Brownie** (v)(gf)  
chocolate sauce, white chocolate soil, vanilla ice cream
- Sticky Toffee Pudding** (v)(gf)  
butterscotch sauce, either served with custard or vanilla ice cream
- Mixed Berry Parfait** (v)  
French & Italian Meringue, Chantilly cream
- Glazed Lemon Tart** (v)  
raspberries, white chocolate, clotted cream
- Apple, Pear & Hazelnut Crumble** (v)  
vanilla custard

**Lincolnshire Cheese Board** £9.95  
ale chutney, grapes, celery, assorted biscuits

(v) - suitable for vegetarians  
(gf) - dish Can be amended to be Gluten Free