

## 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 £8.50**  
pan fried chorizo, red pepper & tomato chutney
- Soup of the Day (v)(gf) £5.95**  
sourdough, flavoured butter
- Onion Breaded Brie (v)(gf) £6.25**  
smokehouse chutney, spring onions, watercress
- Wild Mushroom Fricassee £6.50**  
toasted sour dough, confit garlic & parsley oil
- Prawn & Avocado Salad (gf) £8.50**  
pickled cucumber, diced tomato, chilli & mango dressing, brown bread & butter
- Slow Braised Chicken Thigh & Ham Hock Terrine (gf) £6.95**  
ale chutney, toasted bloomer
- Deep Fried White Bait (gf) £6.95**  
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.

## SUNDAY ROASTS

All served with Yorkshire pudding, thyme & garlic roasted potatoes, creamy mash, roasted carrots, homemade stuffing, rich meaty gravy, seasonal greens and cauliflower cheese.

- Slow Braised Blade of Beef (gf) £14.95**
- Rosemary & Garlic Stuffed Shoulder of Lamb (gf) £15.95**
- Pork Loin Stuffed with Sage & Onion £14.95**  
apple sauce, pork crackling
- Orange and Thyme Buttered Turkey (gf) £14.95**  
cranberry sauce
- Mediterranean Vegetable Tartlet (v) £13.95**  
roast potatoes, roasted carrots, tomato & red pepper chutney

## 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
- 8oz Fillet Steak (gf) £35.95**  
melt in the mouth quality
- 8oz Ribeye (gf) £26.95**  
perfect for flavour seekers
- 8oz Denver (gf) £22.95**  
American-style cut of beef, served sliced  
(chef recommends medium/ rare)
- 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
- 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

- £7.50 each**
- 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