

à la carte

MARQUIS

RESTAURANT



Appetisers

Marinated olives £5 Japanese Mix £4.50 Mixed nuts £4
Garlic and parmesan milk bread £6.50
Sunblushed tomato and Feta Arancini; *spring onion mayonnaise, crisp cabbage leaf* £9
Sesame seed Prawn Toast; *lime and sweet chilli sauce* £12
Tempura olives, *red pepper puree* £6

To Share

Baked Camembert
Marquis Suffolk wild garlic pesto, artisan baguette £22
Anti-Pasti
Sunday charcuterie; fennel salami, lonza, salami san lorenzello, artichoke hearts, balsamic onions, garlic marinated olives, pecorino, rocket, pesto, Italian flat bread £29
Mersea Oysters
Classic; shallot vinaigrette, lemon, Tabasco or deep fried with lemon mayonnaise
6 for £22 12 for £36 or £4 each

To Start

Crispy Salt and Pepper Baby Squid
Spring onion, chilli, lemon mayonnaise, sweet chilli sauce
£13.50/18.50
Heritage Young Carrots
Whipped ricotta, hot honey, carrot crisps, smoked paprika oil
£14
Gressingham Duck Tostada
Hoi sin sauce, red pepper, spring onion and cucumber
£16.50/ £27
Burrata
Marcona almond houmus, new season rhubarb, wild nettle pesto, Italian flat bread
£15.50
Ardleigh Asparagus Soup
Poached quails egg, parmesan crisps
£12
Beef Carpaccio
Broad bean, garden pea and radish salad, horseradish cream, aged balsamic
£17.50
Josper Roasted Octopus
Rose petal and Harisa, charred baby cucumber, compressed watermelon, avocado puree, toasted pumpkin seeds
£18



To Follow

Roasted Hake

Violet potatoes, baby leeks, brown shrimp and broad bean fricasé

£36

Lamb Rump Dijonnaise

Dauphinoise potato, salsa verde, celeriac puree, garlic spinach, micro mint

£38

Sweet Potato, Red Lentil and Chickpea Curry

*Roasted peppers, spring onion bhaji, spiced apricot chutney
(Served with popadoms, charred lime and cucumber yoghurt)*

£26

Seafood Linguine

King prawn, mussels, brown crab, lobster and a bisque sauce, pangrattato

£38

Beef Wellington

Hash brown, roast shallot marmalade, demi sec tomato, pomodoro jus

£46

Baked Conchiglioni Pasta

*Purple sprouting broccoli, chargrilled white asparagus,
baked potato veloute, soft herb salad, Parmesan shavings*

£30

Beef Rogan Josh Curry

Basmati rice, spiced mango chutney, poppadom, naan bread, cucumber raita

£30

For The Table

Rare Breed Chateaubriand

28-Day Dry Aged Steak

*Seasonal greens, roast shallot marmalade, demi-sec tomatoes, fried oyster mushrooms,
triple cooked chips and a choice of two sauces*

£90 for two people sharing

Hereford Tomahawk Steak

*Seasonal greens, roast shallot marmalade, demi-sec tomatoes, fried oyster mushrooms,
triple cooked chips and a choice of two sauces*

£106 for two people sharing

Sauces

Pomodoro jus, peppercorn sauce, béarnaise sauce, bone marrow and black pepper butter

Marquis Land and Sea

Rare Breed 28-Day Dry Aged Chateaubriand or Hereford Tomahawk Steak

Add Scottish King Scallops in Garlic Butter £30

Add Alaskan King Crab Claw (200g) £50



From The Grill

Classic Cheeseburger

Applewood smoked cheddar, crispy smoked streaky bacon, lettuce, tomato and gherkin, burger sauce, skinny fries

£23.50

Calves Liver and Crispy Bacon

Champ potato, braised gem lettuce, bacon and maple syrup jam, bone marrow jus

£29

14oz Sirloin Steak on The Bone

£43

8oz Hereford Breed Fillet Steak

£46

Roast shallot marmalade, demi-sec tomatoes, fried oyster mushrooms, triple cooked fat chips

Add some seafood to create your own Land and Sea

Scottish King Scallops in garlic butter £19

Alaskan King Crab Claw (100g) £30

All our beef is sourced through local suppliers and are all dry aged for a minimum of 28 days

Upgrade to your fries or triple cooked fat chips to Truffle Parmesan Fries for £2

Sauces

Pomodoro jus, peppercorn sauce, béarnaise sauce, bone marrow and black pepper butter £4 each

Sides

Seasonal greens £6 Rocket salad £6 Triple cooked fat chips £6

Truffle Parmesan fries £8 Oyster mushrooms, baby spinach and garden peas £7.50

Greek Salad £7 Champ potato mash £7 Fine beans & Pancetta, £6



To Finish

Rum Baba

Roasted pineapple and coconut tuile

£12

White Chocolate Dome

Strawberry parfait, strawberry salsa, meringue kisses, white hot chocolate

£14

Affogato

Salted caramel ice cream, chocolate popping candy, single espresso

£10

Lemon Tart

Italian meringue and Mascarpone ice cream

£13

Madagascar Vanilla Creme Brulee

Oat tuile, fresh raspberries, raspberry sorbet

£12

Trio Of Ice Creams Or Sorbets

Please ask your server for flavours

£10

Cheese

Chef's selection of three British Isles cheeses, seasonal chutney, Miller cheese crackers

£18

Sweet Wine

Pedro Ximenez Sherry, Spain, 100ml (18%)

Matured in oak for over 20 years, wonderfully rich and raisin heavy £9

2014 Palazzina Moscato, Italy, 125ml (13.5%)

Well-balanced wine made from moscato grapes, dried on 'graticci' traditional Italian rush mats £8

2014 Noble Taminga, Australia, 125ml (11%)

A botrytis effected sweet wine £9

Elysium Black Muscat, USA, 125ml (15%)

Rich velvety fruit palate £12

Purlai Gold, New Hall Vineyards, Essex, 125ml (13.5%)

Handpicked from the oldest bacchus vines then aged in chestnut barrels £15

