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## Appetisers

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Marinated olives £4.50

Mixed nuts £3.50

House focaccia, whipped butter, extra virgin olive oil £6

Autumn squash and Madagascar vanilla arancini, coffee emulsion £7

Braised brisket, prawn cracker, oyster sauce, plum gel, sesame £9



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## To Share

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Baked Camembert

*William's pear, honey and hazelnut, artisan ciabatta*

£20

Marquis Deli Board

*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*

*Beetroot and horseradish granita*

6 for £18

12 for £32

£3.50 each



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## To Start

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Crispy Salt and Pepper Baby Squid

*Spring onion, chilli, lemon mayonnaise, sweet chilli sauce*

£11/16

BBQ Beetroot Tarte Tatin

*Goats cheese foam, black truffle*

£11

Duck Tostada

*Hoi sin sauce, red pepper, spring onion and cucumber*

£15

Grilled Scallops

*Prosecco gel, tomato concasse, parmesan crumb*

£18

Rabbit Ballotine

*Pine nut puree, pickled carrots, macerated golden raisins*

£15

Salmon Tartare

*12 hour cured Scottish wild salmon, lemon gel, seaweed crackers*

£15



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## To Follow

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### East Coast Skate Wing

*Potato puree, chargrilled leeks, smoked mussel and red wine jus*

£30

### Gloucester Old Spot Pork Belly

*Jerusalem artichoke orzotto, squash and vanilla caramel, vin santo jus*

£26

### Scottish Hake

*Purple potato carpaccio, Mediterranean red prawns, Tuscan fish cream, prawn oil*

£28

### Beef Wellington

*Rosti chip, fine beans, ragu stuffed tomato, pomodoro jus*

£40

### Tarragon Gnocchi

*Squash and vanilla caramel, cavolo nero, hazelnuts and honey, parmesan*

£24

### Pomegranate Glazed Aubergine

*Boccaccini mozzarella, caponata, smoked aubergine puree, apricots, pumpkin seeds, pomegranate molasses*

£22



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## For The Table

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### 28-Day Dry Aged Steak

Hereford Tomahawk Steak **or** Rare Breed Chateaubriand

*Fine beans in pancetta, chargrilled hispi cabbage, roast shallots, rosti chips*

£95

### Marquis Land and Sea

Rare Breed Chateaubriand **or** Hereford Tomahawk Steak

*Scottish king scallops or Mediterranean red prawns in garlic butter*

*Fine beans in pancetta, chargrilled hispi cabbage, roast shallots, rosti chips*

£125

Choose a sauce to accompany your steak

*Anchovy, caper and parsley jus, peppercorn sauce, bearnaise sauce, Armagnac golden raisin sec*



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## From The Grill

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### Classic Cheeseburger

*Applewood smoked cheddar, lettuce, tomato and gherkin, skinny fries*  
£22.50

### Gourmet Steak Burger

*Nduja jam, taleggio, burger lettuce, tomato, skinny fries, battered dill pickle*  
£27.50

### 14oz Sirloin Steak on The Bone

£38

### 10oz Hereford Breed Fillet Steak

£40

*Both of our steaks are served with roast shallot, ragu stuffed tomato, dressed watercress and triple cooked chips*

### Choose a sauce to accompany your steak

*Anchovy, caper and parsley jus, peppercorn sauce, bearnaise sauce Armagnac golden raisin sec*

### Add some seafood to create your own land and sea

*Scottish king scallops or Mediterranean red prawns in garlic butter*  
£17

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



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## Sides

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Chargrilled hispi, brown butter, seaweed salt	£8
Fine beans wrapped in pancetta	£7
Rocket, demi-sec tomato and olive salad	£6
Triple cooked chips	£6
Truffle parmesan fries	£8
Pomme puree	£6



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## To Finish

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### Toasted Brioche and Chamomile Panna Cotta

*Beurre noisette crumb, honey roast plums, dark chocolate sorbet*  
£13

### Carrot Cake

*Mascarpone and orange mousse, milk crumb, carrot foam, caramelised orange peel*  
£12

### O'Leary Apple Mousse

*Toffee apple, spiced crumb, caramelised sour apple, apple blossom*  
£13

### Affogato

*Pistachio ice cream, chocolate crumb, single espresso*  
£10

### Dark Chocolate and Coffee Torte

*Almond ice cream, sea salt caramel, almond brittle*  
£13

### Trio of ice creams or sorbets<sup>Ø</sup>

*Please ask your server for flavours*  
£10

### Petit fours<sup>Ø</sup>

*Selection of four homemade petit fours*  
£10

### Marquis cheese board

*Selection of British cheeses, biscuits, grapes, chutney, celery, quince jelly*  
£15



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## Sweet Wine

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### 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



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