

à la carte

MARQUIS
RESTAURANT



Appetisers

Marinated olives £5 Japanese Mix £4.50

Mixed nuts £4

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

Three cheese arancini, caramelised cauliflower puree, truffle, parmesan tuille £9

Rare breed beef tartare, rosti chip, caviar £11

To Share

Baked Camembert

Roast garlic and rosemary, truffle honey and pine nuts, 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

Buffalo Fried

Buffalo sauce, cauliflower puree

6 for £22 12 for £36

£4 each

To Start

Crispy Salt and Pepper Baby Squid

Spring onion, chilli, lemon mayonnaise, sweet chilli sauce

£13/18

Minestrone Soup

Spring vegetables, orzo, kale pesto

£13.50

Gressingham Duck Tostada

Hoi sin sauce, red pepper, spring onion and cucumber

£16.50

Buffalo Burrata

Pickled rhubarb, buttered walnuts, red chicory

£17.50

Guinea Hen and Ham Hock Presse

Blood orange jam, roast pistachios

£19

Smoked Mackerel Mousse

Torched mackerel fillet, rate potato, chive mayonnaise, crispy peas, flax cracker

£17



To Follow

Red Gurnard Fillet

Salt baked celeriac, butternut squash and wild mushroom fricassee, fish velouté
£29

Suffolk Free Range Chicken Breast

Truffled chicken mousse stuffed breast, parmesan and truffle cream tagliatelle
£32

Scottish Hake

Pomme puree, purple sprouting broccoli, Café de Paris beurre blanc
£32

Beef Wellington

Hash brown, roast shallot marmalade, demi sec tomato, bordelaise sauce
£44

Nut Roast Lattice

Creamed leeks, celeriac fondant, purple sprouting broccoli
£28

Truffled Parmesan Tagliatelle

Truffle parmesan cream, spinach, kale pesto, roast garlic baguette
£25

For The Table

28-Day Dry Aged Steak

Hereford Tomahawk Steak or Rare Breed Chateaubriand

Purple sprouting broccoli, roast shallot marmalade, demi-sec tomatoes, fried oyster mushrooms, triple cooked chips
£105

Marquis Land and Sea

Rare Breed Chateaubriand or Hereford Tomahawk Steak

Scottish king scallops in garlic butter

Purple sprouting broccoli, roast shallot marmalade, demi-sec tomatoes, fried oyster mushrooms, triple cooked chips
£135

Choose a sauce to accompany your steak

Bordelais jus, peppercorn sauce, bearnaise sauce, Café de Paris butter



From The Grill

Classic Cheeseburger

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

£23.50

Gourmet Steak Burger

BBQ braised short rib, applewood cheddar, burger lettuce, tomato, dill pickle, skinny fries and buffalo fried oysters

£29

14oz Sirloin Steak on The Bone

£39.50

8oz Hereford Breed Fillet Steak

£43

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

Add some seafood to create your own land and sea

Scottish king scallops in garlic butter

£19

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

Sauces

Bordelais jus, peppercorn sauce, bearnaise sauce, Café de Paris butter, £4 each

Sides

Charred purple sprouting broccoli, Hollandaise sauce, £6

Leeks and pancetta fricassee, £7

Rocket salad, £6

Triple cooked chips, £6

Truffle parmesan fries, £8

Oyster mushrooms, baby spinach and garden peas, £6



To Finish

Banana Caramel Tart

Miso dulce de leche, tonka bean ice cream, caramelised banana
£14

Dark Chocolate Mousse

Passionfruit sorbet, caramel crisp, smoked coconut crumb
£13

Tiramisu Opera

Tia maria savoiarda sponge, espresso mousse, chocolate glaze, whipped mascarpone
£14

Affogato

Salted caramel ice cream, hazelnut crumb, single espresso
£10

Vanilla Crème Brûlée

Rhubarb consommé, almond crumb, rhubarb and raspberry sorbet
£14

Trio Of Ice Creams Or Sorbets

Please ask your server for flavours
£10

Petit Fours

Selection of four homemade petit fours
£10

Cheese

Blue Monday, caramel apple pressé, malt loaf
£15

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

