

à la carte

Gluten Free

MARQUIS

RESTAURANT



Appetisers

Marinated olives £4.50 Mixed nuts £3.50
Sun blushed Tomato and Feta Arancini; *spring onion mayonnaise, crispy cabbage leaf* £9
Tempura Olives; *red pepper puree* £6.50
Beef tartar; *rösti potato, herring caviar, radish Salad* £12

To Share

Baked Camembert
Tomato chutney, *toasted GF bread* £22
Anti-Pasti
Sunday charcuterie: fennel salami, lonza, salami san lorenzello, artichoke hearts, balsamic onions, garlic marinated olives, pecorino, rocket, pesto £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
Glazed Honeyed Peach
Pistachio crumb, coconut feta, pomegranate and molasses
£14
£13.50/18.50
Gressingham Duck Tostada
Hoi sin sauce, red pepper, spring onion and cucumber
£16.50/ £27
Burrata Cloud With Basil Oil
Tomato gel and roasted cherry tomato
£15.50
Beef Carpaccio Margarita
Bocconcini, tomato's, basil, paremesan dressed rocket salad
£17.50
Josper Roasted Octopus
Rose petal and harissa, charred baby cucumber, compressed watermelon, avocado puree, toasted pumpkin seeds
£18

To Follow

Roasted Stonebass

Roasted sweetcorn, saffron potatoes, chargrilled spring onions, supergreen pesto
£36

Lavenham Lamb Rump

Black olive presse, globe artichoke, tenderstem broccoli, brown anchovies and red wine jus
£38

Summer Courgette

Bocconcini mozzarella, red pepper relish, basil oil, toasted salted almonds, micro herb salad
£28

Seafood Linguine

King prawn, mussels, brown crab, lobster and a bisque sauce
£38

Pork Belly

Caramelised peach, sage and onion, courgette, purple sprouting broccoli, bacon and maple jus
£34

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

Marquis Suffolk Burger

*8oz beef burger, applewood smoked cheddar, crispy smoked streaky bacon,
lettuce, tomato, gherkin, burger sauce & skinny fries*

£23.50

Josper Roasted Whole or Half Native Lobster

Garlic Butter, Skinny Fries & House Salad

£60 Whole or £35 Half

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 and a choice of sauce*

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

To Finish

Josper Roasted Peach and Raspberry Panna Cotta

almond tuile

£14

Affogato

Mint chocolate chip ice cream, chocolate crumble, single espresso

£10

Madagascan Vanilla Creme Brulee

Oat tuile, fresh raspberries, raspberry sorbet

£12

Trio Of Ice Creams Or Sorbets

Please ask your server for flavours

£10

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