



Midweek Lunch Menu

Served Monday-Friday 12-3

APPETISERS

Marinated Olives £4.50 Mixed Nuts £3.50

House Focaccia, *whipped butter, extra virgin olive oil* £6

Braised Brisket, *prawn cracker, oyster sauce, plum gel, sesame* £9

Mersea Oysters; *beetroot and horseradish granita or lemon, shallot vinaigrette and tabasco* £3.5 Each



TO START

Gressingham Duck Tostada, *hoisin sauce, red pepper, spring onion and coriander*

BBQ Beetroot Tarte Tatin, *goats cheese foam, black truffle*

Crispy Salt and Pepper Baby Squid, *spring onion, chili, lemon mayonnaise, sweet chilli sauce*

Jerusalem Artichoke Orzotto, *squash and vanilla caramel, honey, hazelnut and parmesan*



TO FOLLOW

Classic Cheeseburger, *smoked applewood cheddar, tomato, lettuce and gherkin, skinny fries*

Autumn Squash Arancini, *coffee emulsion, cavolo nero, caponata, pumpkin seeds, pomegranate molasses*

Scottish Hake, *pomme puree, fish cream, chargrilled hispi, prawn oil*

Autumn Salad, *Jerusalem artichoke, butternut squash, pumpkin seeds, pomegranate, beetroot, goats cheese foam*

Gourmet Steak Ciabatta, *rare sirloin steak, celeriac remoulade, rocket, skinny fries*



SIDES

Fine beans wrapped in pancetta

Rocket, demi-sec tomato and olive salad

Truffle parmesan fries

Triple cooked chips

Pomme puree

£6 Each



TO FINISH

Dark Chocolate Brownie, *chocolate crumb, berries*

Affogato, *pistachio ice cream, chocolate crumb, espresso*

Toasted Brioche and Chamomile Panna Cotta, *beurre noisette crumb, honey roast plums, dark chocolate sorbet*

Marquis Cheese Board, *selection of British cheese, biscuits, grapes, chutney, quince jelly (£5 supp)*



2 Courses £38

3 Courses £49.50

MARQUIS
SUFFOLK

HOTEL . RESTAURANT . WEDDINGS . SPA