

à la carte

**MARQUIS**  
RESTAURANT



## Appetisers

Marinated olives £5 Japanese Mix £4.50 Mixed nuts £4  
Garlic and parmesan milk bread £6.50  
Sun blushed tomato and feta arancini; *spring onion mayonnaise, crisp cabbage leaf* £9  
Beef Tartar; *rösti potato, herring caviar, radish salad* £12  
Tempura olives; *red pepper purée* £6

## To Share

Baked Camembert  
*Basil 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  
Open Lasagne  
*Pea, crème fraîche, mint, crispy onions, radish and micro herbs*  
£14  
Gressingham Duck Tostada  
*Hoi sin sauce, red pepper, spring onion and cucumber*  
£16.50/ £27  
Burrata Cloud With Basil Oil  
*Tomato gel, roasted cherry tomato, black olive crumble*  
£15.50  
Salmon And Crayfish Tail Cannelloni  
*Leek and nori mosaic, spring onion emulsion, herb oil*  
£18  
Beef Carpaccio Margarita  
*Bocconcini, tomato's, basil, parmesan, dressed rocket salad*  
£17.50  
Josper Roasted Octopus  
*Rose petal and harissa, charred baby cucumber, compressed watermelon, avocado purée, toasted pumpkin seeds*  
£18



## 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 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   Grilled semi-dec tomato's with bail oil £7   Fine beans & Pancetta, £6



## To Follow

Roasted Stonebass

*Ratatouille vegetables, saffron pearl potatoes and pomodoro velouté*

£36

Lavenham Lamb Rump

*Black olive pressé, globe artichoke, tenderstem broccoli, brown anchovies and red wine jus*

£38

Summer Courgette

*Bocconcini mozzarella, red pepper relish, basil oil,  
giant couscous, toasted salted almonds, micro herb salad*

£28

Seafood Linguine

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

£38

Beef Wellington

*Hash brown, roast shallot marmalade, demi sec tomato,  
fine beans wrapped in pancetta, pomodoro jus*

£46

Parmesan gnocchi

*Roasted cherry tomatos, baba ghanoush, cripsy basil, herb oil, red amaranth*

£30

Pork Belly

*Creamed basil polenta, braised radicchio lettuce, chorizo velouté, bacon crumb, broad bean crisps*

£34

## For The Table

Marquis Suffolk Seafood Platter

Alaskan King crab claw, half native lobster, crevettes, green lip mussels, Cromer crab, Mersea rock oysters.

Served with skinny fries, house salad, artisan baguette and a selection of house sauces

£160 for two people sharing

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



## **To Finish**

Strawberry Mille-feuille

*Vanilla creme pâtissier,crispy pastry, strawberry gel, whipped Devon clotted cream*

£12

White Chocolate Dome

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

£14

Affogato

*Mint chocolate chip ice cream, chocolate crumble, single espresso*

£10

Lemon Tart

*Italian meringue and Mascarpone ice cream*

£13

Madagascan Vanilla Creme Brulée

*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*

