



Midweek Lunch Menu

Served Monday-Friday 12-3

APPETISERS

Marinated Olives £5 Mixed Nuts £4
House Focaccia, Whipped Butter, Extra Virgin Olive Oil £8
Lemon And Parsley Marinated Monkfish Skewers, *Nduja Sauce* £16
Colchester Rock Oysters; *Limoncello Granita* £4.5 Each



TO START

Chicken Adobo Tostada, *Sauce Taqueria*, Red Cabbage, Bell Pepper And Coriander
Summer Squash Soup, *Pea Shoot And Raddish Salad*
Crispy Baby Squid, *Fennel And Apple*, Seaweed Salad Cream, Gherkin Ketchup
Sunday Charcuterie Lonza, *White Balsamic*, Peach, Pine Nuts



TO FOLLOW

Sun Blushed Tomato And Bocconcini Arancini, *Pesto*, *Caper Berries*, *White Truffle Oil*
Cockle Chowder Linguini, *Crispy Prosciutto*
Hot Smoked Scottish Salmon *Rosti*, *Charred Courgettes*, *Red Pepper*, *Salsa Rossa*, *Fennel Tops*
Marquis Caesar Salad, *Chicken Breast Romaine Lettuce*, *Sourdough Shards*, *Anchovies*, *Aged Parmesan*
Gourmet Steak Ciabatta, *Rare Sirloin Steak*, *Celeriac Remoulade*, *Rocket*, *Skinny Fries*



SIDES

Garden Peas, Gem Lettuce And Pancetta
Rocket, Demi-Sec Tomato And Parmesan Salad
Truffle Parmesan Fries
Triple Cooked Chips

£6 Each



TO FINISH

Dark Chocolate Brownie, *Chocolate Crumb*, *Berries*
Seasonal Affogato, *Clotted Cream Ice Cream*, *White Chocolate And Almond Crumb*
Honey And Lemon Cheesecake, *Almond Crumble*, *Lemon Curd*, *Limoncello Ice Cream*, *Thyme Tuille*
Marquis Cheese Board, *Selection Of British Cheese*, *Biscuits*, *Grapes*, *Chutney*, *Quince Jelly (£5 Supp)*



2 Courses £38

3 Courses £49.50

Celery Crustacean Egg Fish Gluten Lupin Milk Mollusc

Mustard Nuts Peanuts Sesame Soya Sulphites Vegan Vegetarian