

Private Dining Room Menu

To Start

Crispy Salt and Pepper Baby Squid - *Spring onion, chilli, lemon mayonnaise, sweet chilli sauce*

Gressingham Duck Tostada - *Hoi sin sauce, red pepper, spring onion and cucumber*

Burrata Cloud - *Beetroot carpaccio, super green pesto, sticky walnuts*

Glazed Honeyed Peach - *Pistachio crumb, coconut feta, pomegranate and molasses*

To Follow

Beef Wellington - *Hash brown, roast shallot marmalade, demi sec tomato,
fine beans wrapped in pancetta, pomodoro jus (£8.00 Supplement)*

Roasted Stone Bass - *Roasted sweetcorn, saffron potatoes, chargrilled spring onions, supergreen pesto*

Marquis Suffolk Burger - *8oz beef burger, applewood smoked cheddar, crispy smoked streaky bacon,
lettuce, tomato, gherkin, burger sauce and skinny fries*

Wild Mushroom and Spinach Risotto - *Crispy oyster mushrooms, boccachini mozzarella, soy and ginger ketchup*

To Finish

Milk Chocolate Tart - *Caramel ice cream, candied hazelnuts and gold leaf*

Applewood Smoked Creme Brulée - *O'Leary's toffee apple, apple sorbet, apple crisps, walnut tuile*

Burnt Basque Cheesecake - *Fig leaf ice cream and caramelised figs*

Cheese - *Chef's selection of three British Isles cheeses, seasonal chutney, Miller cheese crackers (£3 supplement)*

£65 for two courses

£75 for three courses

MARQUIS
SUFFOLK