



**Welcome To**

**MARQUIS  
SUFFOLK**

**HOTEL . RESTAURANT . WEDDINGS . SPA**

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## Appetisers

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Marinated olives £4.50     Japanese Mix £3.50

Mixed nuts £3.50

House focaccia, whipped butter, extra virgin olive oil £6

Three cheese arancini, caramelised cauliflower puree, truffle, parmesan tuille £8

Rare breed beef tartare, rosti chip, caviar £10



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## To Share

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### Baked Camembert

*Roast garlic and rosemary, truffle honey and pine nuts, artisan baguette*  
£20

### 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*

*Buffalo Fried*

*Buffalo sauce, cauliflower puree*

6 for £18

12 for £32

£3.50 each



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## To Start

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### Crispy Salt and Pepper Baby Squid

*Spring onion, chilli, lemon mayonnaise, sweet chilli sauce*  
£11/16

### Minestrone Soup

*Spring vegetables, orzo, kale pesto*  
£12

### Gressingham Duck Tostada

*Hoi sin sauce, red pepper, spring onion and cucumber*  
£15

### Buffalo Burrata

*Pickled rhubarb, buttered walnuts, red chicory*  
£16

### Guinea Hen and Ham Hock Presse

*Blood orange jam, roast pistachios*  
£18

### Smoked Mackerel Mousse

*Torched mackerel fillet, rate potato, chive mayonnaise, crispy peas, flax cracker*  
£16



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## To Follow

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### Red Gurnard Fillet

*Salt baked celeriac, butternut squash and wild mushroom fricassee, fish velouté*  
£28

### Suffolk Free Range Chicken Breast

*Truffled chicken mousse stuffed breast, parmesan and truffle cream tagliatelle*  
£30

### Scottish Hake

*Pomme puree, purple sprouting broccoli, Café de Paris beurre blanc*  
£30

### Beef Wellington

*Hash brown, roast shallot marmalade, demi sec tomato, bordelaise sauce*  
£40

### Nut Roast Lattice

*Creamed leeks, celeriac fondant, purple sprouting broccoli*  
£26

### Truffled Parmesan Tagliatelle

*Truffle parmesan cream, spinach, kale pesto, roast garlic baguette*  
£22.50



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## For The Table

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### 28-Day Dry Aged Steak

Hereford Tomahawk Steak **or** Rare Breed Chateaubriand

*Purple sprouting broccoli, roast shallot marmalade, demi-sec tomatoes, fried oyster mushrooms, triple cooked chips*  
£95

### Marquis Land and Sea

Rare Breed Chateaubriand **or** Hereford Tomahawk Steak

*Scottish king scallops in garlic butter*  
*Purple sprouting broccoli, roast shallot marmalade, demi-sec tomatoes, fried oyster mushrooms, triple cooked chips*  
£125

Choose a sauce to accompany your steak

*Bordelais jus, peppercorn sauce, bearnaise sauce, Café de Paris butter*



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## From The Grill

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### Classic Cheeseburger

*Applewood smoked cheddar, crispy smoked streaky bacon, lettuce, and tomato and gherkin, burger sauce, skinny fries*

£22.50

### Gourmet Steak Burger

*BBQ braised short rib, applewood cheddar, burger lettuce, tomato, dill pickle, skinny fries and buffalo fried oysters*

£27.50

### 14oz Sirloin Steak on The Bone

£38

### 10oz Hereford Breed Fillet Steak

£40

*Roast shallot marmalade, demi-sec tomatoes, fried oyster mushrooms, triple cooked chips*

Choose a sauce to accompany your steak

*Bordelais jus, peppercorn sauce, bearnaise sauce, Café de Paris butter*

Add some seafood to create your own land and sea

*Scottish king scallops in garlic butter*

£17

*All our beef is sourced through local suppliers and are all dry aged for a minimum of 28 days*



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## Sides

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Charred purple sprouting broccoli, hollandaise sauce	£6
Leeks and pancetta fricassee	£7
Rocket salad	£6
Triple cooked chips	£6
Truffle parmesan fries	£8
Oyster mushrooms, baby spinach and garden peas	£6



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## To Finish

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### Banana Caramel Tart

*Miso dulce de leche, tonka bean ice cream, caramelised banana*  
£13

### Dark Chocolate Mousse

*Passionfruit sorbet, caramel crisp, smoked coconut crumb*  
£12

### Tiramisu Opera

*Tia maria savoiardi sponge, espresso mousse, chocolate glaze, whipped mascarpone*  
£13

### Affogato

*Salted caramel ice cream, hazelnut crumb, single espresso*  
£10

### Vanilla Crème Brûlée

*Rhubarb consommé, almond crumb, rhubarb and raspberry sorbet*  
£13

### Trio Of Ice Creams Or Sorbets

*Please ask your server for flavours*  
£10

### Petit Fours

*Selection of four homemade petit fours*  
£10

### Cheese

*Blue Monday, caramel apple pressé, malt loaf*  
£15



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## Sweet Wine

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### 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



