



## WELCOME TO THE MARQUIS

*Our Passionate Kitchen Team Lead By Tom Bushell,  
Work With Top Quality Seasonal Ingredients To Create Superb Modern British Classic  
Dishes That Showcase The Best Produce The Local Area Has To Offer.*

*Here At The Marquis, We Pride Ourselves On Supporting  
Local Producers, Including The Rare Breed Beef Company, Stokes Sauces, Marrfish,  
Clarke & Son, Anglian Produce*



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### APERITIFS

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Manzanilla Sherry	£9
Aperol Spritz Aperol, Prosecco, Fever-Tree Soda	£12
Etienne Lefevre Reserve, Brut, Grand Cru Champagne 125ml Glass	£12
Negroni Vermouth, Campari, Gin	£12
Dirty Martini Gin, Vermouth, Olive Brine	£12




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## APPETISERS

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Marinated Olives £5 

Mixed Nuts £4 

House Focaccia, Whipped Butter, Extra Virgin Olive Oil £8 

Sun Blushed Tomato And Bocconcini Arancini, Tomato And Red Pepper Sauce £9 

Lemon And Garlic Marinated Monkfish Skewers, Nduja Sauce £16



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## TO SHARE

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Baked Camembert 

*Roast Garlic, Honey And Pistachio, Artisan Ciabatta*

£19

Marquis Deli Board

*Sunday Charcuterie: Fennel Salami, Lonza, Salami San Lorenzello, Artichoke Hearts, Garlic Marinated Olives, Pecorino, Rocket, Pesto, Italian Flat Bread*

£29

Colchester Rock Oysters

*Limoncello Granita*

4 For £16

6 For £24

£4.50 Each



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## TO START

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Chicken Adobo Tostada

*Sauce Taqueria, Red Cabbage, Bell Pepper And Coriander*

£15

BBQ Heritage Carrots

*Tamari Glazed Heritage Carrots, Peanut Satay Dressing, Coconut And Lime*

£16

Crispy Baby Squid

*Fennel And Apple, Seaweed Salad Cream, Gherkin Ketchup*

£13 / £18

White Peach And Burrata 

*Roast White Peach, Burrata And Radicchio Salad, White Balsamic, Pine Nuts*

£14

Italian Beef Tartare

*Beef Fillet, Hen's Egg Puree, Qual's Egg Yolk, Summer Truffle And Dandelion Leaf*

£19

Colchester Crab

*Dressed White Crab, Avocado Puree, Bloody Mary Sorbet, Charentais Melon And Crispy Prosciutto*

£19



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## TO FOLLOW

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### Stone Bass

*Lemon Gnocchi, Baby Fennel, Fennel Alfredo Sauce, Fennel Pollen*  
£29

### Gloucester Old Spot Pork Belly

*Cockle Chowder, Saffron Cocotte Potatoes, Cockle Popcorn, Sweetcorn Puree, Granny Smith*  
£32

### Mussels Marinara

*Brancaster Mussels, Dry White Wine, Piquillo Red Pepper, Sun Blushed Tomatoes, Extra Virgin Olive Oil, Focaccia Pangrattato, Skinny Fries*  
£36

### Marquis Beef Wellington

*Rosti Chip, Demi-Sec Tomato, Garden Peas And Radishes, White Wine Jus*  
£44

### Baked Conchiglioni Pasta

*Sheep Milk Ricotta, Baby Courgettes, Fire Roast Red Pepper, Salsa Rossa, Capers Berries And Pine Kernels*  
£25

### Fabulous Fungi Wild Mushroom & Summer Squash Lasagna

*Roast Squash Foam, Honey And Mixed Seed Granola, Green Pea And Broad Bean Fricassee*  
£28



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## FOR THE TABLE

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### 28 Day Aged Steak

Hereford Tomahawk Steak **Or** Rare Breed Chateaubriand

*Demi-Sec Vine Tomatoes, Garlic And Thyme Mushroom, Garden Pea, Gem Lettuce And Pancetta Fricassee, Potato Rosti Chips*  
£95

### Marquis Land And Sea

Rare Breed Chateaubriand **Or** Hereford Tomahawk Steak

*Scottish King Scallops In Garlic Butter, Demi-Sec Vine Tomatoes, Garden Pea, Gem Lettuce And Pancetta Fricassee, Potato Rosti Chips*  
£125

### Choose A Sauce To Accompany Your Steak

*Colchester Oysters With Garlic Butter, Peppercorn Sauce, Bearnaise Sauce Or Bone Marrow & White Wine Jus*



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## FROM THE GRILL

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### Gourmet Steak Burger

*Maple Infused Bacon Jam, Smoked Applewood Cheese, Burger Lettuce, Tomato, Lobster Mayonnaise,  
Skinny Fries, Onion Ring*

£28

### 14oz Rare Breed Sirloin Steak On The Bone

£38

### 10oz Hereford Breed Fillet Steak

£44

*Both Of Our Steaks Are Served With Demi Sec Vine Tomatoes, Garlic And Thyme Mushroom, Watercress  
And Triple Cooked Chips*

### Choose A Sauce To Accompany Your Steak

*Colchester Oysters With Garlic Butter, Peppercorn Sauce, Bearnaise Sauce Or Bone Marrow & White  
Wine Jus*

### 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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Garden Peas, Gem Lettuce And Pancetta	£7
Roast Courgettes, Red Pepper Salsa Rossa	£8
Rocket, Demi-Sec Tomato And Parmesan Salad	£6
Triple Cooked Chips	£6
Truffle Parmesan Fries	£8
Caesar Baby Gem	£7



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## TO FINISH

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### Pistacchio Sponge<sup>ø</sup>

*Pistachio Praline, Whipped White Chocolate And Pistachio Ganache, Raspberries, Raspberry And Yoghurt Sorbet*  
£13

### Honey And Lemon Cheesecake<sup>ø</sup>

*Almond Crumble, Lemon Curd, Limoncello Ice Cream, Thyme Tuille*  
£12

### White Chocolate Mousse

*Strawberry And Yuzu Compote, Maple Shortbread, Compressed Strawberry, Strawberry And Champagne Sorbet*  
£13

### Seasonal Affogato<sup>ø</sup>

*Clotted Cream Ice Cream, Almond Crumb, Single Espresso*  
£10

### Tropical Pavlova

*Coconut Parfait, Roasted Pineapple, Smoked Coconut, Mango And Passionfruit Syrup, Lime Chantilly*  
£12

### Trio Of Ice Creams Or Sorbets<sup>ø</sup>

*Please Ask Your Server For Flavours*  
£10

### Petit Fours<sup>ø</sup>

*Selection Of Four Homemade Petit Fours*  
£10

### Marquis Cheese Board

*East Anglian Cheeses, Biscuits, Grapes, Chutney, Celery, Quince Jelly*  
£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



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## PORT

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Churchill Reserve Port, 100ml (20%) Made Using Old Vines From The Douro Valley	£8
Churchill 10 Year Old Tawny Port, 100ml (20%) A Classic, Well Rounded Port	£11



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## DIGESTIFS

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Stoli Salted Caramel Vodka (28%) Liqueur Coffee	£9
Hennessy VSOP (40%) 25ml	£10.5
Cragganmore 12yr Whisky (40%) 25ml	£8
Woodford Reserve (43.2%)	£13.5
Hennessy XO Cognac (40%) 25ml	£21
Limoncello (28%)	£11

### Hennessy Flight

*Taste The Decadence That Is Rarely Seen With A 12.5ml Of Each Of; Hennessy Paradise, XO And VSOP*

£60



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## LIQUEUR COFFEES

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Irish - Jameson Irish Whiskey	£9
Calypso - Tia Maria	£9
English - London Dry Gin	£9
Irish - Cream Liqueur	£9
Grand French - Courvoisier Brandy	£9



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## HOT DRINKS

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Coffee - Americano, Espresso	£4
Coffee - Macchiato, Double Espresso, Cappuccino, Latte, Flat White, Mocha	£5
Tea - Jasmine, Darjeeling, Earl Grey, English Breakfast, Green, Moroccan Mint	£4
Tisanes - Chamomile, Rooibos, Fresh Mint, Peppermint, Mixed Berry	£4
Hot Chocolate - Choose From Classic Or Salted Caramel	£5

