

à la carte

MARQUIS
RESTAURANT



Appetisers

Marinated Olives £5 Japanese Mix £4.50 Mixed Smoked Nuts £4

Garlic and Parmesan Milk Bread £6.50

Wild Mushroom Arancini; *truffle mayonaise* £9

French Snails; *garlic butter, bacon crumb* £12

Tempura Olives; *red pepper purée* £6

To Share

Baked Camembert

Tomato chutney, 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

Glazed Honeyed Peach

Pistachio crumb, coconut feta, pomegranate and molasses

£14

Gressingham Duck Tostada

Hoi sin sauce, red pepper, spring onion and cucumber

£16.50/ £27

Burrata Cloud

Beetroot carpaccio, super green pesto, sticky walnuts

£15.50

Classic Scottish Smoked Salmon

Lemon, capers, shallots, buttered granary bread

£18

Beef Carpaccio Margarita

Bocconcini, tomatoes, basil, parmesan, dressed rocket salad

£17.50

Josper Roasted Octopus

Rose petal harissa, ricotta stuffed peppers, chorizo sausage, cherry tomatoes

£18

A discretionary 12.5% service charge will be added to your bill



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

Barnsley Lamb Chop

Double Lavenham lamb chop with roasted kidney

£38

Roasted shallot marmalade, demi-sec tomatoes, fried oyster mushrooms, triple cooked fat chips and a choice of sauce

Create your own Land and Sea:

Add Half Native Lobster £25

Add Alaskan King Crab Claw (100g) £30

Upgrade to truffle parmesan fries for £2

Sauces

Pomodoro jus, peppercorn sauce, béarnaise sauce, perno and garlic 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 Garlic and parsley mash £7 Fine beans & pancetta £6

Mac and cheese £8

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

A discretionary 12.5% service charge will be added to your bill



To Follow

Roasted Stonebass

Roasted sweetcorn, saffron potatoes, chargrilled spring onions, supergreen pesto
£36

Lavenham Lamb Rump

Black olive pressé, globe artichoke, tenderstem broccoli, brown anchovies and red wine jus
£38

Wild Mushroom and Spinach Risotto

Crispy oyster mushrooms, bocconcini mozzarella, soy and ginger ketchup
£28

Alaska King Crab Tagliatelle

Mersea brown crab, lobster bisque, cherry tomatoes, parsley and bacon crumb
£38

Beef Wellington

Garlic and parmesan mash, baby carrots, carrot caramel, tenderstem broccoli, bordelaise red wine jus
£46

Parmesan Gnocchi

Roasted cherry tomatoes, baba ghanoush, crispy basil, herb oil, red amaranth
£30

Pork Belly

Caramelised peach, sage and onion, croquette, purple sprouting broccoli, bacon and maple jus
£34

A discretionary 12.5% service charge will be added to your bill



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

Marquis Land and Sea

Rare Breed 28-Day Dry Aged Chateaubriand or Hereford Tomahawk Steak

Add Half Native Lobster £25

Add Alaskan King Crab Claw (200g) £50

Sauces

Pomodoro jus, peppercorn sauce, béarnaise sauce, perno and garlic butter

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To Finish

Burnt Basque Cheesecake

Fig leaf ice cream and caramelised figs

£12

Josper Roasted Peach and Raspberry Panna Cotta

almond tuile

£14

Affogato

Mint chocolate chip ice cream, chocolate crumble, single espresso

£10

Milk Chocolate Tart

Caramel ice cream, candied hazelnuts and gold leaf

£13

Applewood Smoked Creme Brulée

O'Leary's toffee apple, apple sorbet, apple crisps, walnut tuile

£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

A discretionary 12.5% service charge will be added to your bill

