

à la carte

Gluten Free

MARQUIS

RESTAURANT



Appetisers

Marinated olives £4.50 Mixed nuts £3.50

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

Rare breed beef tartare, rosti chip, caviar £10

To Share

Baked Camembert

Roast garlic and rosemary, truffle honey and pine nuts, bread

£20

Anti-Pasti

Sunday charcuterie: fennel salami, lonza, salami san lorenzello, artichoke hearts, balsamic onions, garlic marinated olives, pecorino, rocket, pesto

£29

Mersea Oysters

Classic; shallot vinaigrette, lemon, tabasco

Or

Buffalo Fried

Buffalo sauce, cauliflower puree

6 for £22

12 for £36

£4 each

To Start

Crispy Salt and Pepper Baby Squid

Spring onion, chilli, lemon mayonnaise, sweet chilli sauce

£13/18

Minestrone Soup

Spring vegetables, kale pesto

£13.50

Gressingham Duck Tostada

Hoi sin sauce, red pepper, spring onion and cucumber

£16.50

Buffalo Burrata

Pickled rhubarb, buttered walnuts, red chicory

£17.50

Guinea Hen and Ham Hock Presse

Blood orange jam, roast pistachios

£19

Smoked Mackerel Mousse

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

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SUFFOLK

To Follow

Red Gurnard Fillet

Salt baked celeriac, butternut squash and wild mushroom fricassee, fish velouté
£29

Suffolk Free Range Chicken Breast

Truffled chicken mousse stuffed breast, rosti chip, spinach, parmesan and truffle cream
£32

Scottish Hake

Pomme puree, purple sprouting broccoli, Café de Paris beurre blanc
£32

For The Table

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

£105

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

£135

Choose a sauce to accompany your steak

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

From The Grill

Classic Cheeseburger

Applewood smoked cheddar, crispy smoked streaky bacon, lettuce, and tomato and gherkin, burger sauce, skinny fries
£23.50

Gourmet Steak Burger

BBQ braised short rib, applewood cheddar, burger lettuce, tomato, dill pickle, skinny fries and buffalo fried oysters
£29

14oz Sirloin Steak on The Bone

£39.50

10oz Hereford Breed Fillet Steak

£43

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

Add some seafood to create your own land and sea

Scottish king scallops in garlic butter

£19

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

Sauces

Bordelais jus, peppercorn sauce, bearnaise sauce, Café de Paris butter, £4 each

Sides

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

To Finish

Dark Chocolate Mousse

Passionfruit sorbet, caramel crisp, smoked coconut crumb

£13

Affogato

Salted caramel ice cream, hazelnut crumb, single espresso

£10

Vanilla Crème Brûlée

Rhubarb consommé, rhubarb and raspberry sorbet

£14

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, seeded loaf

£15

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

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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SUFFOLK