

Appetisers

Marinated olives £5 Mixed nuts £4

Japanese mix £4.50

House focaccia, extra virgin olive oil £6

To Start

Crispy Mushroom Tostada

Hoi sin saucered pepper, cucumber and coriander

£16.50

Minestrone Soup

Spring vegetables, orzo, kale pesto

£13.50

Anti-Pasti

Roast beetroot, chargrilled artichokes, balsamic onions, coconut feta, rocket, Italian music bread, toasted nuts, pesto
£22

Heritage Tomato Carpaccio

Chive mayonnaise, toasted pinbe kernels, fore roast pepper, rocket, balsamic

£16

To Follow

Chargrilled Artichokes

Salt baked celeriac, butternut squash, wild mushroom fricassee,

£20

Truffled Cream Tagliatelle

Wilted spinach, oyster mushrooms, purple sprouting broccoli, pesto dressing

£25

Baked Avocado

Coconut feta, cherry tomatoes, toasted pumpkin seeds, red pepper dressing

£22

Sides

Charred purple sprouting broccoli, £6 Creamed leeks, £7

Rocket salad, £6 Triple cooked chips, £6

Oyster mushrooms, baby spinach and garden peas, £6

To Finish

Afogato

Vanilla ice cream, chocolate crumb, single espresso

£10

Trio of ice creams or sorbets

Please ask your server for flavours

£10

Dark Chocolate Mousse

Passionfruit sorbet, caramel crisp, smoked coconut crumb

£12

Banana Sundae

£10

MARQUIS

SUFFOLK