



Welcome To

MARQUIS
SUFFOLK

HOTEL . RESTAURANT . WEDDINGS . SPA

Gluten And Dairy Free Menu

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APPETISERS

Marinated Olives £5

Mixed Nuts £4

Fabulous fungi oyster mushroom arancini, mushroom and soy ketchup, truffle £8

Colchester white crab, pink grapefruit gel £9



TO SHARE

Marquis Deli Board

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

£29

Mersea Oysters

Classic; shallot vinaigrette, lemon, tabasco

Or

Cranberry sorbet

6 for £18

12 for £32

£3.50 each



TO START

Crispy Salt and Pepper Baby Squid

Spring onion, chilli, lemon mayonnaise, sweet chilli sauce

£11/16

Jerusalem Artichoke Soup

Crispy artichoke skins, winter truffle

£11

Gressingham Duck Tostada

Hoi sin sauce, red pepper, spring onion and cucumber

£15

Salt Baked Celeriac Carpaccio

Green apple, caper berries, marjoram, mustard and miso dressing

£12

Chalk Stream Trout

Kohlrabi, dill and seaweed, English caviar, horseradish

£18



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TO FOLLOW

Pumpkin Gnocchi

Roast pumpkin gnocchi, crispy Kalettes, sauce alfredo, pumpkin seeds
£22

Braised Ox Cheek

Risotto Milanese, red wine and bone marrow jus
£26

Scottish Halibut

Oyster mushrooms, crispy capers, basil oil, leek julienne
£30



FOR THE TABLE

28-Day Dry Aged Steak

Hereford Tomahawk Steak **or** Rare Breed Chateaubriand

Fine beans in pancetta, glazed baby carrots, roast shallots, rosti chips
£95

Marquis Land and Sea

Rare Breed Chateaubriand **or** Hereford Tomahawk Steak

Scottish king scallops in garlic oil
Fine beans in pancetta, glazed baby carrots, roast shallots, rosti chips
£125

Choose a sauce to accompany your steak

Bone marrow jus, Armagnac golden raisin sec



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FROM THE GRILL

Classic Cheeseburger

Crispy smoked streaky bacon, lettuce, and tomato, burger sauce, skinny fries
£22.50

Gourmet Steak Burger

BBQ braised short rib, burger lettuce, tomato, dill pickle, skinny fries and onion ring
£27.50

14oz Sirloin Steak on The Bone

£38

10oz Hereford Breed Fillet Steak

£40

Both of our steaks are served with roast shallot, fine beans in pancetta, demi-sec tomato, dressed watercress and triple cooked chips

Choose a sauce to accompany your steak

Bone marrow parsley jus, Armagnac golden raisin sec

Add some seafood to create your own land and sea

Scottish king scallops in garlic oil

£17

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



SIDES

Sage glazed baby carrots	£6
Fine beans wrapped in pancetta	£7
Rocket, demi-sec tomato and olive salad	£6
Triple cooked chips	£6
Oyster mushrooms, baby spinach	£6



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TO FINISH

Affogato

Vanilla ice cream, chocolate crumb, single espresso
£10

Dark Chocolate Orange Cremeux

Spiced orange jelly, caramel crisp, blood orange puree
£12

Trio Of Ice Creams Or Sorbets

Please Ask Your Server For Flavours
£10

Chocolate Brownie

Vegan Vanilla Ice Cream, Chocolate Crumb
£10

Marquis Banana Split

Banana, Vegan Vanilla Ice Cream, Whipped Chantilly, Chocolate Sauce
£10



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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