



Midweek Lunch Menu

Served Monday-Friday 12-3

APPETISERS

Marinated Olives £4.50 Mixed Nuts £3.50

House Focaccia, *whipped butter, extra virgin olive oil* £6

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

Colchester white crab, pink grapefruit gel, Italian crisp bread £9

Mersea Oysters; *lemon, shallot vinaigrette and tabasco* £3.5 Each



TO START

Gressingham Duck Tostada, *hoisin sauce, red pepper, spring onion and coriander*

Jerusalem Artichoke Soup, *Crispy artichoke skins, Binham blue cheese and winter truffle*

Crispy Salt and Pepper Baby Squid, *spring onion, chili, lemon mayonnaise, sweet chilli sauce*

Salt Baked Celeriac Carpaccio, *Green apple, caper berries, marjoram, mustard and miso dressing*



TO FOLLOW

Classic Cheeseburger, *Crispy smoked streaky bacon, lettuce, and tomato, burger sauce, skinny fries*

East Coast cod, *risotto Milanese, kale pesto, red wine jus*

Roast Pumpkin Gnocchi, *crispy Kalettes, sauce alfredo, pumpkin seeds*

Woodland Mushroom Linguini, *baby spinach, pecorino sauce, pine kernels, winter truffle*

Gourmet Steak Artisan Baguette, *rare sirloin steak, celeriac remoulade, rocket, skinny fries*



SIDES

Sage butter glazed baby carrots

Rocket, demi-sec tomato and olive salad

Triple cooked chips

Oyster mushrooms, baby spinach, chicken butter cream

£6 each



TO FINISH

Dark Chocolate Brownie, *chocolate crumb, berries*

Affogato, *Baileys ice cream, biscoff crumb, espresso*

Dark Chocolate Orange Cremeux, *Spiced orange jelly, caramel crisp, blood orange puree*

Marquis Cheese Board, *selection of British cheese, biscuits, grapes, chutney, quince jelly (£5 supp)*



2 Courses £38

3 Courses £49.50

MARQUIS
SUFFOLK

HOTEL . RESTAURANT . WEDDINGS . SPA