



WELCOME TO THE MARQUIS

*Our passionate kitchen team lead by Tom Bushell,
work with top quality seasonal ingredients to create superb modern British
classic dishes that showcase the best produce the local area has to offer.*

*Here at the Marquis we pride ourselves on supporting
local producers, including The Rare Beef Company, Stokes Sauces, Marrfish,
Clarke & Son, Anglian Produce*



*Our game dishes may contain traces of shot. Please advise your server of any dietary requirements
or allergies (V = vegetarian). We have a range of separate dietary menus including vegan, gluten
free and dairy free. Reading glasses are available on request.*

APPETISERS

Marinated Olives (v) £5

Mixed Nuts (v) £4

Harvey's Bread Selection, English Butter, Olive Oil & Balsamic (v) £8

Satay Crocodile Skewers, *coconut, lime, cashew* £9

Chicken Liver Parfait Profiteroles, *Champagne glaze* £9



SHARING STARTERS

Baked Normandy Camembert
cranberry pickle, rosemary honey, toasted baguette
£17

Marquis Deli Board
Salami, Parma ham, chorizo, artichoke hearts, balsamic onions, Manchego cheese, rocket pesto, Italian flat bread
£29

Good Life Platter (v)
young carrots, breakfast radish, bell pepper, cucumber, fennel, hummus, breads
£23



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STARTERS

Asian Duck Tacos

hoisin sauce, sesame seeds, cucumber, spring onion

£15

Fillet of Hereford Beef Tartare

egg yolk gel, shallot, caper, Dijon mustard, parsley, melba toast

£18

Crispy Salt & Pepper Squid

spring onion, fresh chilli

£13 / £18

Seared Scottish Scallops

Cockburn's black pudding, red cabbage purée, curried cauliflower, golden raisins

£17

Spinach & Butternut Squash Roulade (v)

Gorgonzola blue cheese & Walnuts

£13

Autumn Salad (v)

butternut squash, romanesco cauliflower, roasted beetroot, root vegetable crisps, quinoa dressing

£13



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MAIN COURSES

Local Partridge

game chips, pâté en croute, bread sauce, watercress, red wine jus
£26

Crab Tagliatelle

Mersea crab, lobster bisque, tomato, chilli, dressed rocket, bacon crumb, parmesan
£36

Pancetta wrapped Monkfish

kedgeree, garden peas, mangetout, curry oil
£29

Fillet of Beef Wellington

Pommes Anna, bacon wrapped fine beans, Bordelaise sauce
£40

Salmon En Croute

crushed potato, black cabbage, salmon gravlax sauce
£34

Grilled Halloumi (v)

pearl barley, orzotto, charred spring onion, kale pesto, macadamia nuts, port reduction
£20

Porcini Strozzapreti (v)

wild mushroom, chestnuts, parmesan & rocket salad
£25

Tandoori Red Lentil and Spinach Curry (v)

braised rice, popadom, mango & raita
£25



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JOSPER GRILL

*The Josper is an enclosed barbecue which also doubles as an oven.
It produces tempting flavours and aromas by combining the features of an enclosed oven with charcoal grilling*

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

Gourmet Beef Burger

bacon slice, smoked applewood fritter, tomato, lettuce, skinny fries, Harvey's brioche bun
£26

Beef Short Rib

soy glaze, apple and jalapeño purée, broccoli, rosemary crumb
£30

Lamb Shank

cyder mash potato, cavolo nero, pistachio crust, braising juices
£30

10oz 28 Days Dry Aged Rare Breed Sirloin Steak

*Triple cooked chips, watercress,
Dorset snails & garlic or Vine tomatoes, mushroom & peppercorn sauce*
£38

10oz Hereford Breed Fillet Steak

*Triple cooked chips, watercress,
Dorset snails & garlic or Vine tomatoes, mushroom & peppercorn sauce*
£42

Add some seafood to create your own Land and Sea

Seared Scottish Scallops £12

Giant Tiger King Prawn, in garlic butter £27



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SHARING MAIN COURSES

Hereford Tomahawk

vine tomatoes, mushroom, creamed Fairfield's potato, triple cooked chips, minted peas, bearnaise & peppercorn sauce
£95

Rare Breed Chateaubriand

vine tomatoes, mushroom, creamed Fairfield's potato, triple cooked chips, minted peas, bearnaise & peppercorn sauce
£95

Marquis Land and Sea

*Rare Breed Chateaubriand **or** Hereford Tomahawk,
two giant tiger king prawns in garlic butter, vine tomatoes, mushroom, creamed
Fairfield's potato, triple cooked chips, minted peas, peppercorn sauce, garlic butter*
£145



SIDES

Triple Cooked Fatties (v)	£5
Skinny Fries (v)	£5
Truffle Parmesan Fries (v)	£6
Seasonal House Salad (v)	£5
Broccoli, Hollandaise Sauce (v)	£6
Peas & French Beans, Minted Butter (v)	£5
Apple & Cyder Mash Potato (v)	£6



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DESSERTS

Spiced Carrot Cake (v) <i>orange & star anise gel, butternut squash ice cream, milk crumb, autumn leaf tuile</i>	£10
O'Leary Apple Tarte Tatin (v) <i>homemade vanilla ice cream</i>	£10
Marquis Hazelnut Sphere <i>hazelnut praline mousse, chocolate wafer, hazelnut caramel, banana ice cream</i>	£10
Seasonal Affogato (v) <i>maple & walnut ice cream, single espresso</i>	£10
Blackberry Cheesecake <i>berry & rose gel, macerated blackberries, rose petals</i>	£10
Trio of Ice Creams or Sorbets (v) <i>please ask your server for flavours</i>	£10
Petit Fours (v) <i>selection of four homemade petit fours</i>	£8



SEASONAL CHEESE BOARD

- Selection of four English seasonal cheeses *biscuits, grapes, chutney, celery, quince jelly* £14
- Rosemary Ash Goats Cheese *This fresh, light goats cheese has a smooth creamy finish. Made in Wiltshire, this pasteurised goats milk cheese uses vegetable rennet.*
- Gorgonzola *Soft and creamy blue cheese made from pasteurised cow's milk and animal rennet.*
- Cornish Yarg *Wrapped in wild garlic, this semi hard cheese is made using pasteurised cow's milk and animal rennet. It has a distinctive earthy taste with notes of lemon and yoghurt.*
- Baron Bigod *A Brie-style Suffolk cheese with a rich, full, earthy flavour. Made using unpasteurised cow's milk and animal rennet.*



DESSERT WINE

508. Pedro Ximenez Sherry, Spain, 100ml (18%) <i>matured in oak for over 20 year, wonderfully rich and raisin heavy</i>	£9
401. 2014 Palazzina Moscato, Italy, 125ml (13.5%) <i>well-balanced wine made from Moscato grapes, dried on 'graticci' traditional Italian rush mats</i>	£8
402. 2014 Noble Taminga, Australia, 125ml (11%) <i>this botrytis effected sweet wine</i>	£9
405. Elysium Black Muscat, USA, 125ml (15%) <i>rich velvety fruit palate</i>	£12
406. Purlai Gold, New Hall Vineyards, Essex, 125ml (13.5%) <i>handpicked from the oldest Bacchus vines then aged in chestnut barrels</i>	£15



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PORT

501. Churchill Reserve Port, 100ml (20%) <i>made using old vines from the Douro Valley</i>	£8
503. Churchill 10 year old Tawny Port, 100ml (20%) <i>very versatile port</i>	£11

AFTER DINNER COCKTAILS

Salted Caramel Martini <i>caramel vodka, Baileys, Espresso, simple syrup</i>	£13
O'Leary Apple Crumble <i>salted caramel vodka, Disaronno, apple juice, cream, crumble</i>	£13
Espresso Martini <i>Sapling vodka, Café liqueur, Espresso, Vanilla</i>	£13

LIQUEUR COFFEE

Irish <i>Jamesons Irish Whiskey</i>	£9	Calypso <i>Tia Maria</i>	£9
English <i>Fishers gin</i>	£9	Irish Cream <i>Adnams cream liqueur</i>	£9
Grand French <i>Courvoisier brandy</i>	£9	Coffee <i>Corretto Grappa</i>	£9
Monks <i>Benedictine</i>	£9		

DIGESTIFS

Suffolk Salted Caramel Vodka (28%)	£8	Janneau VSOP Armagnac (40%)	£12
Cragganmore 12 yr Whisky (40%)	£12	Woodford Reserve Bourbon (43.2%)	£11
Hennessy XO Cognac (40%)	£30	Limoncello (28%)	£9

HOT DRINKS

Coffee <i>Americano, Espresso, Macchiato, Double Espresso, Cappuccino, Latte, Flat White</i>	£4
Tea <i>Jasmine, Darjeeling, Earl Grey, English Breakfast, Green, Moroccan Mint</i>	£4
Tisanes <i>Chamomile, Rooibos, De-cafeinated, fresh mint, peppermint, mixed berry</i>	£4
Hot Chocolate <i>choose from classic or salted caramel</i>	£4

All of our digestifs and our spirits are served as a 50ml measure. 25ml measures are also available on request

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