

Cheese

selection of British cheeses from the trolley (£3 supplement)
£ 9 as an extra course

Dessert

Gadds Ale cake

mature Ashmore ice cream, Granny Smith apples

Breton shortbread

strawberry jam, clotted cream, Earl grey sorbet

Bramble & apple soufflé

vanilla ice cream

Crown prince squash parfait

chocolate fondant & sorbet

Mirabelle plum Bakewell tart

cobnuts, meadowsweet ice cream

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Coffee & petit fours £ 3.00

*Please ask to see our full after dinner drinks list*

As nuts are used in the preparation of a number of our recipes, there will always be a possibility that traces of nuts may be found in other dishes.

*Two courses £ 32.50*

*Three courses £ 42.50*

*Prices include VAT at 20%*

## **Welcome to The Marquis**

### **Evening menu**

Head chef Charlie Lakin presides over heavenly menus that change regularly.

His inspiration may be global, but the food miles are low: locally caught fish, produce sourced from the valley & the best of the forager's basket are the stars of the show.

Enjoy your meal.

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## Starter

### **Bresaola of duck**

torchon of foie gras, soused cherries, toasted brioche

### **Fillet of plaice**

mussels, sea purslane, carrot

### **Line caught mackerel in fine pastry**

nasturtium from our garden, crisp air dried ham, Lilliput capers

### **Crisp pigs head & trotter**

cauliflower piccalilli, fried quails eggs

### **Pressed plum tomato & basil terrine**

creamed Stonegate goats cheese, cherry tomato, balsamic vinegar

### **Dressed Dover caught crab**

roast red pepper, avocado, confit lime

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## Main course

### **Saddle of Alkham Valley rabbit**

black pudding stuffing, croustillant of leg, sweet corn, Swiss chard, lovage

### **Loin of Godmersham venison**

root vegetable pan haggerty, Sussex blue cheese dauphine, elderberries

### **Fish dish of the day**

### **Cannon of Romney Marsh lamb**

confit lambs kidneys, salaraise potato, marrow & navarin jus

### **Cannelloni of wild mushrooms**

ragout of summer vegetables, black truffle & Twineham grange

### **Sladden farm Dexter beef**

sourced from the nationally recognised 'Moomin' herd, grazing on the Alkham valley.

the days cut with Chef's accompaniments

( supplement may apply )

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