

Cheese

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

Dessert

Hopdaemon Ale cake

mature Ashmore ice cream, Granny Smith apples

Acorn & chocolate fondant

milk sorbet, sea buckthorn curd

Quince soufflé

mulled Biddenden cider, bay leaf ice cream

Baked egg custard tart

poached pear, barley malt ice cream

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Coffee & petit fours £ 3.00

Espresso Martini & petit fours £ 8.50

*Please ask to see our full after dinner drinks & cigar 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**

### **A la Carte menu**

Head chef Charlie Lakin presides over seasonal 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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*Three courses £ 42.50*

*Prices include VAT at 20%*

## Starter

**Ballantine of Alkham Valley rabbit & foie gras**  
bullace chutney, cobnut pesto & Douglas fir brioche

**Soused local herring**  
sautéed milts, potato, beetroot & nasturtium berries

**Crisp pigs head & trotter**  
cauliflower piccalilli, fried quails eggs

**Lightly curried carrot panna cotta**  
spinach bhaji, pineapple pickle & foraged leaves

**Potted local brown crab**  
bloody mary mousse, fennel seed lavoche

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## Main course

**Braised Sladden farm Dexter beef**  
clapshot, dumplings, stock pot carrots

**Fillet of English channel brill**  
crisp chicken wing, cauliflower, sea aster

**Romney Marsh duck breast**  
duck faggot, fondant potato, Swiss chard & sauce poivrade

**Wild mushroom & potato pave**  
bitter cress, Jerusalem artichoke & red wine butter sauce

**Loin of Godmersham venison**  
root vegetable pan haggerty, Sussex blue cheese dauphine, elderberries

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