

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.

Two courses £ 32.50
Three courses £ 42.50
Prices include VAT at 20%

Starter

Bresaola of duck

torchon of foie gras, soused cherries, toasted brioche

Lobster ravioli

steamed Pegwell bay samphire, lobster cream
(£ 5 supplement)

Line caught mackerel in fine pastry

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

Cherry wood smoked quail

carrot salad, raisins, Douglas fir needle dressing

Pressed plum tomato & basil terrine

Creamed Stonegate goats cheese, sun blushed cherry tomatoes, balsamic vinegar

Dressed Dover caught crab

Kentish asparagus, confit lemon, chervil & keta caviar dressing

Two courses £ 32.50

Three courses £ 42.50

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Main course

Spring chicken

saladaise potato, fairy ring mushrooms, pancetta, baby leeks

Loin of Faversham rose veal

foie gras tortellini, globe artichokes, Marsala

Fish dish of the day

Cannon of Romney Marsh lamb

sweetbreads, new potato terrine, minted garden peas

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)

Chef's vegetable tasting plate

seasonal selection of from our gardens & local farms

Two courses £ 32.50

Three courses £ 42.50

Prices include VAT at 20%

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

Peach & raspberry soufflé

vanilla ice cream

Gateau of dark chocolate & apricot compote

apricots macerated in sweet wine, thyme ice cream

Elderflower pannacotta

gooseberry compote & sorbet, mascarpone, langue de chat

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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.

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*Three courses £ 42.50*

*Prices include VAT at 20%*