

# 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.

*Two courses £ 37.50*

*Three courses £ 47.50*

*Prices include VAT at 20%*

# **Starter**

## **Duck breast bresaola**

duck liver parfait, Brogdale cherries, Douglas fir & Original bean chocolate

## **Elderflower soused mackerel**

air dried ham, nasturtium

## **Crisp pigs head & trotter**

piccalilli, fried quails eggs , creeping Charlie

## **Slow cooked hen egg yolk**

salt baked kohlrabi, pickled girolles, toasted seeds

## **Lobster & crab salad**

sauce cocktail, avocado

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## **Main course**

### **Alkham valley rabbit**

Oxsprings ham, summer truffles, sweet corn, black cabbage

### **Fillet of day boat fish**

### **Romney Marsh lamb**

sweetbreads, new potato salaraise, spiced marrow, turnips, navarin sauce

### **Walmerstone tomato tarte fine**

aubergine, red pepper, foraged watercress & Twineham Grange

### **Braised chuck of Sladden farm Dexter beef**

Littlebourne snails, roast garlic mash, cured Dexter flank

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## **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

### **Brogdale plum varieties**

Mirabelle, Damson & Quetsch  
original bean chocolate ganache, Douglas fir

### **Strawberry & Earl Grey souffle**

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