

Dessert

Duck egg & lemon balm crème bruleé
Kentish cherry bakewell tart, lemon balm sorbet

Vanilla cheese-cake
roast peaches & Kentish raspberries

White chocolate fondant
strawberries, elderflower sorbet

Kalamansi lime & chocolate soufflé
bitter chocolate sorbet, blackcurrant compote

Rhubarb & ginger parkin ‘charlotte’
golden syrup ice cream, orange caramel

The Marquis cheese board
selection of British Isle Cheeses (£ 3 supplement)

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Coffee £ 2 Latte or Cappuccino £ 2.50 Petit Fours £ 1.50

*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 £ 30.95  
Three courses £ 38.50  
*Prices include VAT at 15%*

Welcome to The Marquis

A La Carte 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 £ 30.95  
Three courses £ 38.50  
*Prices include VAT at 15%*

Starter

Tortellini of lobster claw

butter roast tail, steamed samphire, tarragon & lobster bisque foam  
(£4 supplement)

Crisp pig’s trotter

ham hock, cauliflower piccalilli & fried quail eggs

Pressed Walmestone plum tomatoes

fondue of Kelly’s goats cheese, black olive tapenade

Line caught mackerel

crisp air dried ham, pea shoots & pickled Alkham gooseberries

Ballantine of guinea fowl & foie gras

globe artichokes, wood sorrel & toasted brioche

Dover caught crab salad

spaghetti of cucumber, mango & curry oil

Two courses £ 30.95

Three courses £ 38.50

*Prices include VAT at 15%*

Main course

Aged fillet of beef

red onion marmalade, potato rosti & a rich Madeira jus  
(£7 supplement)

Rump of Romney marsh lamb

hot pot potatoes, kidney & sweetbread brochette, garden pea puree

Fish dish of the day

Gunston Court farm veal cutlets

braised shin of veal ‘pie’, buttered spring greens,  
potato gnocchi & broad beans

Crown of Spring chicken

pot roast leg, sarladaise potatoes, prunes & green peppercorns

Alkham valley summer truffle & leek risotto

poached Chilton farm duck egg, gratinated Twineham grange & chive sabayon

Two courses £ 30.95

Three courses £ 38.50

*Prices include VAT at 15%*