



THE MISTLEY
THORN
RESTAURANT & ROOMS

A LA CARTE MENU

OYSTERS available all day

RAW MERSEA ROCKS

With Shallot & Ginger Mignonette

Three/ Six/ Dozen
6.60 / 13.20 / 26.40

GRILLED MERSEA ROCKS

With a choice of Chipotle Butter
or Miso Butter

Three/ Six / Dozen
6.95 / 13.90 / 27.80



SMALL PLATES

**PROSCIUTTO, MOZZARELLA
& WOOD GRILLED PEAR**

Winter Leaves & Honey, Mustard
Dressing - 8.50

COLD SEAFOOD PLATE

Raw Mersea Rock Oyster,
Marinated Mussels, Maldon Smoked
Salmon, King Prawns,
Whipped Mackerel On Toasted Seeded
Rye Sourdough, House Relish & Pickles
(For One 12.50/To Share 25.00)

'FRITTO MISTO'

Herb Tempura Battered Squid, Fennel,
Courgette and Lemon with
Smoked Garlic Aioli 9.50

WOOD GRILLED KING PRAWNS

Lime & Coconut Dressing & Crispy Lime
Leaves -9.50

SNACKS TO SHARE

Award Winning Pickled Egg 1.50
Marinated Mixed Olives 3.50
Salted Marcona Almonds 3.50
Sourdough Toast with Black Olive
Tapenade (vg) or Muhammara (vg) 3.95
Guacamole & Housemade Corn Tortilla
Chips 6.25

LAND

WOOD GRILLED BEEF BURGER

Toasted Brioche Bun with Baby Gem, Tomato, Red Onion,
Pickled Cucumber & Hand-Cut Skin-On Fries 13.50
Add Cheese or Cured Smoked Back Bacon for 1.00 each

CHICKEN SCHNITZEL

Wholegrain, Mustard, Caper Butter,
Wood Grilled Tender Stem Broccoli, Smoked Almonds
& Crispy Potato Strings -17.95

WOOD-GRILLED 9 OZ SKIRT STEAK (cooked to Medium Maximum)

Hand-Cut Skin-On Fries, Tempura Onions Rings, Roasted Tomato
& Field Mushroom with a choice of Peppercorn Butter, Fresh
Horseradish Cream or Garlic Butter 18.95

SEA

BATTERED HADDOCK FILLET

House Made Tartare sauce, Minted Mushies
& Hand-Cut Skin-On Fries 14.95

STEAMED SCOTTISH MUSSELS

Wine, Garlic & Herbs **Or** Coconut, Lemongrass, Ginger & Coriander
Regular 9.00/ Large 13.50

ROASTED MIXED SHELLFISH PLATE

Palourde Clams, Mussels, King Prawns & Scallop Roasted
with Garlic & White Wine
Regular 9.95/ Large 18.50

SOUTHERN INDIAN MONKFISH CURRY

Cashews, Onion Pakode, Jeera Rice & a Papadum 18.50

SEAFOOD MIXED GRILL

A mix of Local Wood Grilled Seafood, Creamy Clam Chowder,
Roasted Fennel & Wakame Seaweed 18.50

**PLEASE ASK TO SEE OUR
PLANT BASED MENU**

SIDES All 3.25

Hand-Cut Skin-on Fries	Seaweed Crushed New Potatoes	Garlic Mash	Today's Local Vegetables
Mixed Leaves	Tempura Onions Rings	Extra Bowl of House Baked Bread	
Wood Grilled Hispi Cabbage with Sesame Seaweed Salt			

Prices include VAT at 12.5%- Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. All allergen information available upon request.

Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness.

Help us to keep you, your fellow guests and Team Thorn safe in this 'new normal.' We always value guest feedback so if there is anything you think we have missed or could improve on please let us know. And remember to wash your hands!