



THE MISTLEY  
**THORN**  
RESTAURANT & ROOMS

## A LA CARTE MENU

### 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

**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 Smoked Tomato or Miso  
Butter

Three/ Six / Dozen  
6.95 / 13.90 / 27.80



## SOUPS, SMALL PLATES & SALADS

**TODAY'S SOUP** 5.95

#### WARM BLUE CHEESE SOUFFLE

With Roasted Baby Beetroot Salad, Apple,  
Shaved Fennel, Candied Walnuts 8.25

#### CHARCUTERIE PLATE

1/2 House Scotch Egg, Potted Pork Rillettes  
& a selection of Dingley Dell Cured Meats.  
Apple & Radish Remoulade,  
Pickled Cucumber & Sourdough Toast  
(For One 8.95/To Share 17.50)

#### SALMON TRIO

Pastrami, Rillettes & House Sweet Cured  
and Smoked, House Pickles,  
Crispy Capers & Seeded Rye Sourdough  
(For One 9.95/To Share 19.50)

#### SHELLFISH PLATTER

Peel & Eat Prawns, Crevettes, Marinated  
Mussels & Mersea Rock Oysters  
Shallot & Ginger Mignonette & Saffron Aioli  
(For One 12.50/To Share 25.00)

#### 'FRITTO MISTO'

Herb Tempura Battered Squid, Fennel,  
Courgette and Lemon with Caper &  
Anchovy Mayo 9.50

#### "BAJA STYLE"

**PRAWN & AVOCADO COCKTAIL**  
Fresh Fried Corn Tortilla Chips 8.95

#### CRAB & TOMATO ARANCINI

With Saffron Aioli 8.25/14.50

## MAIN LAND

#### WOOD GRILLED SUFFOLK BEEF BURGER

Served on a Toasted homemade Bun with Baby Gem, Tomato,  
Red Onion, Pickled Cucumber & Hand-Cut Skin-On Fries 13.50  
add Cheese or Cured Smoked Back Bacon – 1.00 each

#### SUFFOLK CHICKEN SCHNITZEL

Wholegrain Mustard Butter, Bubble & Squeak,  
Purple Sprouting Broccoli with Smoked Almonds & Parmesan 16.50

#### WOOD-GRILLED CHAPPEL SMOKEHOUSE 9oz RIB EYE STEAK

Hand-Cut Skin-On Fries, Tempura Onions Rings, Roasted Tomato  
& Field Mushroom with a choice of Peppercorn Butter, Fresh  
Horseradish Cream or Garlic Butter 22.50

## SEA

#### BATTERED HADDOCK FILLET

House Made Tartare sauce, Minted Mushies  
& Hand-Cut Skin-On Fries 13.50 (gf)

#### STEAMED SCOTTISH MUSSELS

Wine, Garlic & Herbs Or Coconut, Lemongrass, Ginger & Coriander  
8.50/Main size with Hand-Cut Skin-on Fries 16.95

#### HOT SHELLFISH BOWL

Mussels, King Prawns, Clams & Squid with Parsley, Garlic,  
Lemon & a hint of Chilli  
9.50/Main size with Hand-Cut Skin-on Fries 18.50

#### GRIGLIATA MISTA DI PESCE

A mix of Local Wood Grilled Seafood with Warm Tuscan Beans,  
Cavolo Nero & Lemon and Olive Sauce 17.95

#### SOUTHERN INDIAN MONKFISH CURRY

Cashews, Onion Pakode, Jeera Rice & a Poppadum 16.50

## SIDES All 3.25

Hand-Cut Skin-on Fries  
Seaweed Crushed New Potatoes  
Tempura Onions Rings

Today's Local Vegetables  
Mixed Leaves  
Garlic Mash

*Prices include VAT at 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!*