



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



## PLEASE ASK TO SEE OUR PLANT BASED MENU

## SMALL PLATES

### SMOKED HAM HOCK CROQUETTES

House Piccalilli 7.95

### SALMON TRIO

House Pastrami, Beetroot & Horseradish  
Gravadlax & House Cured Hot Smoked,  
Ćwikła, Mustard Dill Sauce  
& Seaweed Crackers  
(For One 9.95/To Share 19.50)

### 'FRITTO MISTO'

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

### "BAJA STYLE"

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

## 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

Wood Grilled Padron Peppers  
Smoked Sea Salt & Garlic Aioli 4.50

## SIDES All 3.25

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

Today's Local Vegetables  
Mixed Leaves  
Garlic Mash  
Extra Bowl of  
House Baked Bread

Wood Grilled Hispi Cabbage with Sesame Seaweed Salt

## 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

### ROASTED LOCAL FREE RANGE CHICKEN BREAST

Celeriac Gratin, Cavolo Nero, Wild Mushroom  
& Pedro Ximenez Sauce 18.50

### 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 13.95

### 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

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!