

OYSTERS

RAW MERSEA ROCKS
Served with Shallot & Ginger
Mignonette
Three/ Six/ Dozen
7.25 / 14.50 / 28.80

BATTERED MERSEA ROCKS
with Tartare Sauce (GF)
Three/ Six / Dozen
7.50 / 15.00 / 30.00

À la Carte



THE MISTLEY
THORN
RESTAURANT & ROOMS

SNACKS TO SHARE

MARINATED MIXED OLIVES 2.95
SALTED MARCONA ALMONDS 2.95
WASABIE PEAS 2.95
SOURDOUGH TOAST WITH
BLACK OLIVE TAPENADE
OR MUHAMMARA 3.95
ZUCCHINI FRITTI 4.50

SOUPS, SMALL PLATES & SALADS

TODAY'S SOUP 5.95

LAMBTON & JACKSON MALDON SMOKED SALMON
With Horseradish Cream, Rye Bread & Housemade Salted Butter 8.50

TERRINE OF THE DAY
With our Award Winning Pickled Egg, House Made Chutney, Pickled Cucumber & Sourdough Toast 7.50

DEEP FRIED SALT & PEPPER SQUID
With Sriracha Mayo & Wood Grilled Lime 8.95/16.50

LAND

WOOD-GRILLED SUFFOLK CHICKEN BREAST
With Sauteed New Potatoes, Crispy Courgettes & Cherry Tomato, Broad Bean Salsa 16.50

WOOD-GRILLED SUFFOLK BEEF
(From Kevin Stannard)

10oz RIB EYE STEAK 23.95
10oz SKIRT STEAK 16.50

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

WOOD-GRILLED HALLOUMI, CHERRY TOMATO & RED ONION BROCHETTE
With Preserved Lemon & Harissa Spiced Chickpeas 11.50

POTATO GNOCCHI, With Alison's Organic Beans, Peas, Mint & Feta with Rocket 7.50/Main 12.50
(Can be adapted for vegans)

WOOD-GRILLED VEGETABLE TIAN
With Roasted Shallots & Spring onions with Alison's Organic Leaves (VG) 10.25

COLD SEAFOOD PLATE

King Prawns, House Sweet-Cured Salmon, today's Rilette & Mersea Rock Oyster
Starter 8.95/Main 16.50

TEMPURA KING PRAWN SALAD

With Wood Grilled Baby-Gem, Smoked Anchovy Dressing, Crispy Samphire & an Almond, Chilli, Sourdough Crumb 8.95/16.50

SMOKED HADDOCK ARANCINI

With Pea & Mint Puree & Peashoots 7.95

SEA

BATTERED HADDOCK FILLET

With, Homemade Tartare sauce, Minted Mushies & Hand-Cut Skin-On Fries 13.50 (GF)

STEAMED SCOTTISH MUSSELS

Wine, Garlic & Herbs

Or

Coconut, Lemongrass, Ginger & Coriander
Starter 8.50

Main size with Hand-Cut Skin-on Fries 19.95

HOT SHELLFISH BOWL

Mussels, King Prawns, Clams & Squid with Parsley, Garlic, Lemon & a hint of Chilli
Starter 9.25

Main size with Hand-Cut Skin-on Fries 17.50

GRIGLIATA MISTA DI PESCE

A mix of Local Wood Grilled Seafood with Seaweed Crushed Potatoes & Salsa Rossa 16.95

SIDES

LOCAL MIXED LEAVES HAND-CUT SKIN-ON FRIES TODAY'S LOCAL VEGETABLES
BUTTERED SEAWEED CRUSHED NEW POTATOES TEMPURA ONION RINGS All 3.25

Prices include VAT at 20% - Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. Ask a member of staff and they will be happy to discuss any information about food allergens with you. Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness.