

OYSTERS

RAW MERSEA ROCKS

Served with Shallot & Ginger
Mignonette
Three/ Six/ Dozen
6.60 / 13.20 / 26.40

BATTERED MERSEA ROCKS with Tartare Sauce (GF)

Three/ Six / Dozen
6.95 / 13.90 / 27.80

À la Carte



THE MISTLEY
THORN
RESTAURANT & ROOMS

SNACKS TO SHARE

MARINATED MIXED OLIVES 2.95
SMOKED ALMONDS 2.95
WASABI PEAS 2.95
SOURDOUGH TOAST
WITH BLACK OLIVE TAPENADE 3.95
CHICKPEA PANISSE
WITH MUHAMMARA (RED PEPPER,
POMEGRANTE & WALNUT DIP) 3.95

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

LAND

SUFFOLK CHICKEN SCHNITZEL

Wholegrain Mustard Butter, Spring Bubble & Squeak,
Tender Stem Broccoli with Smoked Almonds &
Parmesan 16.50

WOOD-GRILLED ROSE COUNTY 10oz RIB EYE STEAK

Comes with Hand-Cut Skin-On Fries, Tempura Onion
Rings, Roasted Tomato & Field Mushroom with a
choice of Fresh Horseradish Cream or Garlic Butter
23.95

WOOD GRILLED 7oz BAVETTE STEAK

With Hand-Cut Skin-On Fries, Watercress,
Guacamole & Chimichurri 15.95

POTATO GNOCCHI

With Girolle Mushrooms, Sweetcorn & Sage Brown
Butter
7.95/Main 14.50
(Can be adapted for vegans)

SWEET POTATO, CHICKPEA, BABY SPINACH & CASHEW NUT CURRY

Onion Pakode & Basmati Rice 13.50

MARINATED PRAWNS

With Smoked Anchovy Toast, Roast Sweet
Peppers & Caper Dressing
9.50

PEA & MINT CROQUETTES

With Garlic Aioli, Pea Shoots & Lemon Oil
6.95/10.95

DEEP FRIED SALT & PEPPER SQUID

With Sriracha Mayo & Wood Grilled Lime
9.50/17.50

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 14.95

HOT SHELLFISH BOWL

Mussels, King Prawns, Clams & Squid with
Parsley, Garlic, Lemon & a hint of Chilli
Starter 9.50

Main size with Hand-Cut Skin-on Fries 18.50

GRIGLIATA MISTA DI PESCE

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

CIOPPINO

a 'Cal-Ital' Seafood Stew, tomatoes, local fresh
shellfish, local new potatoes & crostini 17.95

SIDES

MIXED LEAVES HAND-CUT SKIN-ON FRIES GARLIC MASH TODAY'S LOCAL VEGETABLES
SEAWEED CRUSHED NEW POTATOES TEMPURA ONION RINGS TOMATO & RED ONION SALAD
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.