

## OYSTERS

RAW MERSEA ROCKS  
Served with Shallot & Ginger  
Mignonette  
Three/ Six/ Dozen  
7.50 / 15.00 / 30.00

BATTERED MERSEA ROCKS  
with Tartare Sauce (GF)  
Three/ Six / Dozen  
7.75 / 15.50 / 31.00

## À la Carte



THE MISTLEY  
**THORN**  
RESTAURANT & ROOMS

## SNACKS TO SHARE

MARINATED MIXED OLIVES 2.95  
SMOKED MIXED BAR NUTS 2.95  
WASABI 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 Celeriac Puree, Curly Kale & Madeira Cream Sauce  
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

MUSHROOM & FETA FRITTERS  
With Escalivada & Crispy Potato Strings 11.50

POTATO GNOCCHI, With Butternut Squash,  
Brinkburn Goats Cheese & Pumpkin Seed Gremolata  
7.50/Main 12.50  
(Can be adapted for vegans)

WOOD-GRILLED VEGETABLE TIAN  
With Roasted Shallots & Spring onions with Mixed  
Leaves (VG) 10.25

## COLD SEAFOOD PLATE

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

## GAMBAS 'al pil pil'

King Prawns with Garlic, Chilli & Coriander  
With Le Ferre Olive Oil  
8.95/16.90

## CRAB ARANCINI

With Saffron Aioli & 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 14.95

### 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

MIXED LEAVES      HAND-CUT SKIN-ON FRIES  
SEAWEED CRUSHED NEW POTATOES

TODAY'S LOCAL VEGETABLES  
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.