



LOCAL DAILY SPECIALS

Fig Salad

Roast Red Onion, Hazelnuts, Pomegranate, Radicchio & Watercress - 6.50

Seared Gilt-Head Bream Fillet

Sauteed Potatoes with Local Corn, Avocado,
Chilli, Lime & Basil Relish 14.95

Chilli and Nut Crusted Scotch Cod Fillet

With Smokey Aubergine Purée, Roasted Red Onions, Pea Shoots
& Parsley Oil – 16.50

BBQ Monkfish Tail

Hand Cut Fries, Fennel, Apple & Orange Salad – 18.95

Slow Roast Dingley Dell Pork Belly

Crackling, Creamy Mash, Spring Greens,
Aspall Cider Sauce & Crushed Apple - 13.95

Check out our upcoming Cookery Workshops at The Mistley Kitchen

Persian Autumn with David and Mohsen Rizbaf – Thursday 3 October – 120
Plant Based Mediterranean with Marcia Barrington – Saturday 5 October – 125
Tapas, Sangria and Paella – Friday 18 October – 120

Mistley Kitchen Shop & Wine Merchants open Tues- Sat 10-5

LOCAL'S SET PRICE MENU

Monday 9th September

Carrot & Cumin Soup

Natural Yoghurt & Dukkah

Crispy Fried Beef

With Sriracha Mayo & Wood Grilled Lime

Smoked Trout Salad

Radish, Apple, Watercress & Horseradish Cream

Roast Loin of Suffolk Pork

Creamy Mash, Mixed Vegetables And Aspall Cyder Sauce

Wood Grilled Whole Mackerel

Black Olives, Roast Tomatoes Courgettes & New Potatoes

With Le Ferre Olive Oil

Nut Roast

Roast Potatoes, Seasonal Vegetables & Creamy Mushroom Sauce

Fig Leaf Pannacotta

With Fig Syrup & Walnut, Honey, Oat Cookies

Warm Jamacian Ginger Cake

With Yoghurt Ice Cream

Pomegranate, Pistachio & Rose Water Eastern Mess

Two Courses – £15.95 / Three Courses - £17.95