



THE MISTLEY  
**THORN**  
RESTAURANT & ROOMS

## Mothering Sunday

### Starters

**Caramelized Onion Soup** with Gruyere Beignet (GF) (V)

**Citrus Cured Salmon**, Watercress, Fennel and Radish with Dill Dressing (GF)

**Smoked Ham Hock Terrine**, Pickled Cucumber,  
Aspalls Pickled Egg, Toasted Sourdough

**Twice Baked Cauliflower Cheese Soufflé**,  
Granny Smith Apple and Hazelnut Salad with Maple Dressing (V)

**3 Mersea Rock Oysters**, Shallot and Ginger Mignonette (GF)

### Mains

**Roast Rump of Local Red Poll Beef** with Red Wine Gravy, Creamed Horseradish,  
Yorkshire Pudding, Roasted Roots, Savoy Cabbage and Roast Bradfield Potatoes  
(Can be adapted for GF)

**Roast Free-Range Chicken** with Spring Onion Mash,  
Roasted Roots, Savoy Cabbage and Wild Garlic Pesto (GF)

**Wood Grilled Local Fish** and Padron Pepper Skewer,  
Parmentier Potatoes and Chimichurri Sauce (GF)

**Seared Bream Fillet 'a la plancha'**, New Potatoes,  
Wilted Greens, Cockle and White Wine Cream (GF)

**Butternut Squash and Chickpea Tagine** with Spiced Cous Cous (GF) (VG)

### Desserts

**Warm Chocolate and Beetroot Cake** with Crème Fraiche Ice Cream (GF)

**Rhubarb Jelly** with Rhubarb Ripple Ice Cream and Rhubarb Crisp (GF)

**Sherri's Mom's Cheesecake** with Toffee Sauce and Praline

**Bramley Apple and Cinnamon Crumble** with Crème Anglaise

**Hamish Johnston's Fine Cheese Plate**, Chef's Chutney and Sourdough Crackers

**£25.95 Per Person**

Kids Menu Available

All prices include VAT at 20%

A discretionary 10% service charge will be added to the final bill