

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

SATURDAY DINNER



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

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

BUTTERED SEAWEED CRUSHED NEW POTATOES

TODAY'S LOCAL VEGETABLES

TEMPURA ONION RINGS

All 3.25