

## 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

## SUNDAY LUNCH



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

**ROASTED SUFFOLK BEEF** with Yorkshire Pudding, Roasted Rosemary Potatoes, Seasonal Vegetables, Red Wine Gravy & Fresh Creamed Horseradish 15.95

**NUT ROAST** served with all the Trimmings 13.95

**SUNDAY GUEST MEAT** (please see set menu) 13.95

**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

**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 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 | TODAY'S LOCAL VEGETABLES |
| BUTTERED SEAWEED CRUSHED NEW POTATOES | 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.