

## OYSTERS

RAW MERSEA ROCKS  
Served with Shallot & Ginger  
Mignonette  
Three/ Six/ Dozen  
7.50 / 15.000 / 30.00

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

## SUNDAY LUNCH



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 Purée, Curly Kale & Madeira Cream Sauce 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

**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 Rilette & 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

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.