



THE MISTLEY
THORN
RESTAURANT & ROOMS

A LA CARTE MENU

Sunday Lunch

SNACKS TO SHARE

- Award Winning Pickled Egg 1.50
- Marinated Mixed Olives 3.50
- Salted Marcona Almonds 3.50
- Wasabi Peas 3.50
- Sourdough Toast with Black Olive Tapenade (vg) or Muhammara (vg) 3.95
- House Made Guacamole & Fresh Fried Corn Tortilla Chips 4.25

OYSTERS available all day

RAW MERSEA ROCKS

With Shallot & Ginger Mignonette

Three/ Six/ Dozen
6.60 / 13.20 / 26.40

GRILLED MERSEA ROCKS

With a choice of Smoked Tomato or Miso Butter

Three/ Six / Dozen
6.95 / 13.90 / 27.80



SOUPS, SMALL PLATES & SALADS

TODAY'S SOUP 5.95

ROASTED BEETROOT SALAD

Apple, Shaved Fennel, Candied Walnuts, Blue Cheese 6.95
Add Smoked Chicken for 3.00

TERRINE OF THE DAY

With our Award Winning Pickled Egg, House Made Chutney, Pickled Cucumber & Sourdough Toast 7.50

SALMON PASTRAMI

House Made Beetroot & Horseradish Pickle, Red Cabbage Pickle, Crispy Capers & Watercress, Seeded Rye Sourdough 8.50

WOOD GRILLED SQUID

Garlic & Lemon Cannellini Beans 9.50/17.50

“BAJA STYLE”

PRAWN & AVOCADO COCKTAIL

Fresh Fried Corn Tortilla Chips 8.95

CRAB & TOMATO ARANCINI

With Saffron Aioli 7.50/13.95

SIDES All 3.25

- Hand-Cut Skin-on Fries
- Seaweed Crushed New Potatoes
- Crispy Cider Onions
- Today's Local Vegetables
- Mixed Leaves
- Garlic Mash

MAINS

LAND

SUFFOLK CHICKEN SCHNITZEL

Wholegrain Mustard Butter, Spring Bubble & Squeak, Tender Stem Broccoli with Smoked Almonds & Parmesan 16.50

ROASTED SUFFOLK BEEF

Yorkshire Pudding, Roasted Rosemary Potatoes, Seasonal Vegetables, Red Wine Gravy & Fresh Creamed Horseradish 16.95
Extra jug of Gravy 1.25

SUNDAY GUEST MEAT (please see set menu) 14.95

HOUSE MADE NUT ROAST

Rosemary Roasted Potatoes, Roasted Carrots, Greens & Mushroom, Cream Sauce 13.95

SEA

BATTERED HADDOCK FILLET

House Made Tartare sauce, Minted Mushies & Hand-Cut Skin-On Fries 13.50 (gf)

STEAMED SCOTTISH MUSSELS

Wine, Garlic & Herbs **Or** Coconut, Lemongrass, Ginger & Coriander 8.50/Main size with Hand-Cut Skin-on Fries 16.95

HOT SHELLFISH BOWL

Mussels, King Prawns, Clams & Squid with Parsley, Garlic, Lemon & a hint of Chilli
9.50/Main size with Hand-Cut Skin-on Fries 18.50

GRIGLIATA MISTA DI PESCE

A mix of Local Wood Grilled Seafood with Seaweed Crushed New Potatoes & Salsa Rossa 17.95

SOUTHERN INDIAN MONKFISH CURRY

Cashews, Onion Pakode, Jeera Rice & a Pappadum 16.50