

OYSTERS

RAW MERSEA ROCKS
Served with Shallot & Ginger
Mignonette
Three/ Six/ Dozen
6.60 / 13.20 / 26.40

BATTERED MERSEA ROCKS
with Tartare Sauce (GF)
Three/ Six / Dozen
6.95 / 13.90 / 27.80

SUNDAY LUNCH



THE MISTLEY
THORN
RESTAURANT & ROOMS

SNACKS TO SHARE

MARINATED MIXED OLIVES 2.95
SMOKED ALMONDS 2.95
WASABI PEAS 2.95
SOURDOUGH TOAST WITH
BLACK OLIVE TAPENADE 3.95
CHICKPEA PANISSE
WITH MUHAMMARA (RED PEPPER,
POMEGRANTE & WALNUT DIP) 3.95

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
9.50/17.50

LAND

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

SUNDAY GUEST MEAT (please see set menu) 13.95

SUFFOLK CHICKEN SCHNITZEL
Wholegrain Mustard Butter, Spring Bubble & Squeak,
Purple Sprouting Broccoli with Smoked Almonds &
Parmesan 16.50

WOOD GRILLED DINGLEY DELL 10oz PORK T BONE
With Wild Garlic Butter, Crispy Shallots, Fennel &
Roasted Sweet Potato - 16.95

NUT ROAST served with all the Trimmings 13.95

POTATO GNOCCHI, With Roasted Jerusalem
Artichokes, Shallots, Sage Brown Butter, Crispy Sage
& Parmesan
7.50/Main 12.50
(Can be adapted for vegans)

ROASTED SPICED CAULIFLOWER
With Freekeh 'Pilaf', Almonds, Golden Raisins,
Pomegranate & Garlic, Tahini Dressing 11.50

GAMBAS 'al pil pil'

King Prawns with Garlic, Chilli & Coriander
With Le Ferre Olive Oil
9.50/17.95

CRAB ARANCINI

With Saffron Aioli & Peashoots 7.95

MUSHROOM & FETA FRITTERS

With Escalivada & Crispy Potato Strings
6.50/11.95

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 9.50

Main size with Hand-Cut Skin-on Fries 18.50

GRIGLIATA MISTA DI PESCE,

A mix of Local Wood Grilled Seafood
with Seaweed Crushed 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

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.