

## OYSTERS

### RAW MERSEA ROCK

Served with Shallot & Ginger Mignonette  
Three/ Six/ Dozen.  
7.25 / 14.50 / 28.80

### Battered Mersea Rock Oysters with Tartare Sauce (GF)

Three/ Six / Dozen. 7.50 / 15.00 / 30.00

## SOUPS, SMALL PLATES & SALADS

TODAY'S SOUP. 5.95

### LAMBTON AND JACKSON MALDON SMOKED SALMON

WITH HORSERADISH CREAM, RYE BREAD AND  
HOUSEMADE SALTED BUTTER 8.50

### TERRINE OF THE DAY

WITH PICKLED EGG, HOUSE MADE CHUTNEY,  
PICKLED CUCUMBER & SOURDOUGH TOAST. 7.50

### DEEP FRIED SALT AND PEPPER SQUID

SRIRACHA MAYO AND WOOD GRILLED LIME  
8.95/16.50

### COLD SEAFOOD PLATE

KING PRAWNS, HOUSE SWEET-CURED SALMON,  
TODAY'S RILLETTE AND MERSEA ROCK OYSTER  
8.95/16.50

### TEMPURA KING PRAWN SALAD

WOOD GRILLED BABY-GEM, SMOKED ANCHOVY  
DRESSING, CRISPY SAMPHIRE AND A ALMOND, CHILLI,  
SOURDOUGH CRUMB 8.95/ 16.50

### SMOKED HADDOCK ARANCINI

PEA & MINT PUREE & PEA SHOOTS 7.95

## LAND

### WOOD-GRILLED SUFFOLK CHICKEN BREAST

WITH SAUTÉED NEW POTATOES, CRISPY COURGETTES  
& CHERRY TOMATO, BROAD BEAN SALSA 16.50

### WOOD-GRILLED SUFFOLK BEEF (From Kevin Stannard)

HAND-CUT SKIN ON FRIES, TEMPURA ONION RINGS,  
ROAST TOMATO & FIELD MUSHROOM

10oz Rib Eye Steak 23.95

10oz Skirt Steak 16.50

WITH CHOICE OF FRESH HORSERADISH CREAM  
OR GARLIC BUTTER

### WOOD-GRILLED HALLOUMI, CHERRY TOMATO AND RED ONION BROCHETTE

WITH PRESERVED LEMON AND HARISSA  
SPICED CHICKPEAS 11.50

POTATO GNOCCHI, ASPARAGUS, PEAS, MINT & FETA  
WITH ROCKET PESTO 7.50 / MAIN SIZE 12.50  
(CAN BE ADAPTED FOR VEGANS)

WOOD-GRILLED VEGETABLE TIAN ROASTED  
SHALLOTS AND SPRING ONIONS WITH ALISON  
ORGANIC LEAVES (VG) 10.25

## SNACKS TO SHARE

MARINATED MIXED OLIVES. 2.95  
SALTED MARCONA ALMONDS. 2.95  
SOURDOUGH TOAST WITH BLACK OLIVE  
TAPENADE OR MUHAMMARA. 3.95  
ZUCCHINI FRITTI. 4.50

THE MISTLEY  
**THORN**  
RESTAURANT & ROOMS

## SEA

### STEAMED SCOTTISH MUSSELS

WINE, GARLIC & HERBS

OR

COCONUT, LEMONGRASS GINGER  
AND CORIANDER

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. 9.25  
MAIN SIZE WITH HANDCUT SKIN ON FRIES 17.50

### COLD SEAFOOD PLATE

KING PRAWNS, HOUSE SWEET-CURED SALMON,  
TODAY'S RILLETTE AND MERSEA ROCK OYSTER  
10.50/19.95

### 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 NEW.  
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 any 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.